

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE
APRIL 21-30, 2017

vermont
RESTAURANT
week

vermontrestaurantweek.com

PRIME SPONSORS



ADDITIONAL SUPPORT FROM



Cheers to our Local Growers & Tasters!

City
Market
Orion River Co-op

Your Community-Owned Grocery Store

62 S. Winslow Ave., Burlington, VT • Open 7am - 11pm every day
(802) 861-9700 • www.citymarket.coop



Swish WHITE RIVER LTD.
VALUE QUALITY SERVICE

Experts in Complete Service Solutions
for Food Service and Janitorial Supplies.

Providing the Highest Level of Value and
Service to our Customers with Products from
"Best In Class" Manufacturers.

www.swishclean.com

763 Pine Street
Burlington, VT 05401

1 800 638 7326

1118 VT Route 14
Hartford, VT 05647

CITRA·PILS

KELLER BEER

NOW AVAILABLE YEAR-ROUND

Look for it during
Vermont Restaurant Week!

A traditional
pilsner with a
citrus hop twist!



switchbackvt.com

@SwitchbackBeer



Coming soon to a Farm near you.

WHISTLEPIGRYE.COM

SEVEN DAYS

vermont
RESTAURANT
week

APRIL 21-30



TO BENEFIT

Vermont Foodbank

1000 Main Street, Suite 100, Montpelier, VT 05602

**get
out
and
dine
out!**

**SPRING IS IN THE AIR —
WHY NOT TRY SOME
DELICIOUS FARE?**

For 10 days, April 21-30, 110 restaurants from
Dartmouth to the Northeast Kingdom will offer
special pre-fixe dinners at those price points —
\$30, \$30-50 and \$60 per person. **LUNCH AND BREAKFAST
SPECIALS** at select locations will also be available.

The diversity in cuisine and participating
restaurants makes it easy for all diners to find
something to savor these appetites.

Dining out? Just wait — it gets better! We're
hosting several special events throughout the week.

(see page 4) including a **CULINARY TRIVIA NIGHT**, a **FOOD/FUEL DISCUSSION**, a
SHACKY SOCIAL HOUR and the **BOTTLED-BEER BRUNCH-BAKE** — a delicious tasting
event featuring your favorite brunch chefs. All tables and events fill up
quickly, so make your reservations early! Start planning your appetizing
adventure at VERMONTRESTAURANTWEEK.COM.

Vermont Restaurant Week is also a benefit for the **VERMONT FOODBANK**.

Last year, the event raised \$10,000,
which provided 90,000 meals for
food-insecure Vermonters. That
number was achieved through a
marketing grant from the **VERMONT
COMMUNITY FOUNDATION, CITY**

MARKET'S BELL FOR CHANGE program,
which encourages customers to
round up their totals at the register,
and proceeds from the week's
special events.

We want to leave that round this
year. Will you help us in the fight against hunger? After each pre-fixe meal,
we encourage you to give it forward so that Vermonters struggling with
hunger can enjoy a delicious meal as well.

Visit VERMONTRESTAURANTWEEK.COM TO REGISTER.

So, what are you waiting for? Flip through this handy guide to plan where
you'll be eating next week. Bon appetit!



**The
Perfect Pair**

Proud to partner with Vermont chefs to bring
farm fresh food to your table.

Appetizable Vermont
creamery/culinary link



FROM **FARM** TO **PLATE**

TO **PRODUCER** TO **BREWER**

*Thank you for supporting
Vermont's local food economy.*



FOR FOOD EVENTS AROUND THE STATE VISIT VERMONTVACATION.COM

SPECIAL EVENTS SCHEDULE

It's Sunday Fun-day!

SESSION #1: 9-11 A.M.
SESSION #2: 12-2 P.M.

Our new, deliciously decadent tasting event brings together your favorite Vermont **brunch chefs** under one roof for a bottomless* feast of bite-size classics and inventive new creations. Belly up to the **Bloody Mary bar** or sip on mimosas while you listen to live music from **Dwight & Nicole**.

Treat yo' self at this Vermont Restaurant Week finale — you've earned it!

*You must wear pants to this event.



Chefs include:

3 SQUARES CAFÉ • PICNIC SOCIAL
AUGUST FIRST BAKERY & CAFÉ
CITY MARKET/UNION RIVER CO-OP
THE ESSEX: VERMONT'S CULINARY RESORT & SPA
PINGALA CAFÉ & EATERY • AND MORE TBD!

Buy all tickets in advance at:
VERMONTRESTAURANTWEEK.COM

(\$45/\$35, limited availability, this event will sell out.)

BOTTOMLESS Brunch BASH

SUNDAY, APRIL 30

The Essex
VERMONT'S CULINARY
RESORT & SPA

Culinary Trivia Night:

Food in the Age of Advertising

MONDAY, APRIL 24, 6-9 P.M.,
NECTAR'S, BURLINGTON, FREE

Feed your brain with seven rounds of foodie trivia, and wash it down with a pint of nostalgia. Each round represents a decade — 1980s until now. Raced by Top Hat Racehorse. **The winning team earns a pet-friendly cruise for 20 on the *Friend Ship*.** Reserve your team's spot at vermontrestaurantweek.com.



© PHOTOS BY JEFFREY W. HARRIS



PHOTO: GETTY IMAGES

Feeding Frenzy

ALL WEEK: APRIL 21-30

Foodies compete against one another in a statewide Instagram scavenger hunt. The challenge will be announced at the start of Restaurant Week, and participants will have one week to complete the tasks. The winner will receive a pair of tickets to the Vermont Cheese-makers Festival and the Seven Digness Awards Party. Details to come at vermontrestaurantweek.com.

**THURSDAY, APRIL 20,
6:30-7 P.M.,
MAGLIANERO,
BURLINGTON, \$7**

Open your palate at *Aperitivo* — a monthly social hour for Vermont foodies. Enjoy tasty bites from *Amoriamo Flatbread* — Burlington's healthiest, plus spirited cocktails and products from our sponsors. Make sure to save room for the main course — Vermont Restaurant Week. Buy tickets at vermontrestaurantweek.com.



SPECIAL EVENTS

the
DISH

The Dish: *Going With the Grain*

**WEDNESDAY, APRIL 26, 5:30-7 P.M.,
ARTSRIOT, BURLINGTON,
\$5 SUGGESTED DONATION**

Join a panel of local experts for a lively and grain-ular discussion on the benefits and pitfalls of restoring grain production to the Northeast. Vermont grain farmers chat with bakers, distillers and brewers about what's possible, practical and sustainable for the land and its people. Reserve your free ticket at vermontrestaurantweek.com.

EXPERTS INCLUDE:

- Josh Lasser, Butterworks Farm
- Sandy George, Ben Hen Baking
- Connor Burleigh, Whistle Pig Whiskey
- Bobby Ginn, Fusion Breweries

Sample a special batch of TPA made with all Vermont grains and hops from the brewers at Switchback!

Vermont Restaurant Week
SPECIAL EVENTS

vermont
RESTAURANT
week
APRIL 21-30

FIND FOODIE
EVENTS
vermontrestaurantweek.com

MENU GUIDE

Menus will be offered for dinner **April 21-30** unless otherwise noted. Some are abridged for space. Reservations are recommended for all. For the latest information, visit vermontrestaurantweek.com.



New participants in 2007

RESERVATION PLANNER

1ST RESTAURANT CHOICE	PAGE #	2ND RESTAURANT CHOICE	PAGE #	RES. TIME
Fri., April 21				
Sat., April 22				
Sun., April 23				
Mon., April 24				
Tue., April 25				
Wed., April 26				
Thu., April 27				
Fri., April 28				
Sat., April 29				
Sun., April 30				

118 PARTICIPATING RESTAURANTS[illegible][illegible]**ROAD TRIP!**
browse by town...

Lamer	75
Brockford	70
Brockton	69
Brockton	68
Brockton	67
Brockfield	66
Burlington	65
Caldwells	64
Cambridge	63
Farmington	62
Hartford	61
Johnson	60
Middlebury	59
Norwich	58
New Haven	57
Danbury	56
Rendolph	55
Salem	54
Putnam	53
Shelburne	52
South Burlington	51
South Hero	50
Albany	49
St. Johnsbury	48
Stowe	47
Vergennes	46
Waltham	45
Waterbury	44
Watkinsville	43
Westbury Center	42
Whitman	41
Winchester	40
Woodbury	39

Hen of the Wood

93 River St., Waterbury, 244-7300
50 Cherry St., Burlington, 540-4594

Closed Sunday and Monday in Waterbury
Open every day in Burlington

For Vermont Restaurant Week, chef Eric Warnstedt will offer a choice of any appetizer, an entrée and a single-cheese plate from the menu with no restrictions.

140

HEN OF THE WOOD

The Mad Taco

72 Main St., Montpelier, 225-9038
2 Village Sq., Warrenton, 436-2832

After Vermont Restaurant Week, Mad Taco co-owner Joey Nagy is putting requests for nachos to rest for good.

"I'll serve nachos only during Restaurant Week," he says, "so they'd better be badass."

Look for souped-up, special versions all week, featuring uncommon cuts and types of local meats.

120 ALL DAY



Wicked Wings

1 Market Place #25, Essex Junction, 879-9111

Closed Monday-Wednesday

122 Lower Main St., Johnson, 723-8134

Open seven days a week for lunch and dinner

120 LUNCH AND DINNER

APPETIZER OPTIONS

Hand-Cut Sweet Fries
Housemade honey mustard

Hand-Breaded Fried Pickles

Fish(ol) Balls

ENTREE OPTIONS

One Dozen Fresh Fried Wings (Any Flavor)

Hand-Pressed Specialty Burger

Veggie or Meat Quesadilla

DRINKING OPTIONS

Hand-Spun Milkshake

Hot Fudge Brownie Sundae



Let's devour hunger together!

The Vermont Community Foundation is proud to once again match total donations up to \$5,000 made to the Vermont Foodbank during Restaurant Week.

DONATE NOW
VERMONTRESTAURANTWEEK.COM



Since 1975, the Community Foundation has awarded more than \$1 million in grants through its Food and Farm Initiatives to help Vermont's food producers and healthy local food businesses flourish.



MULTI-LOCATION RESTAURANTS

FIND FOODIE EVENTS
vermont
restaurant
week.com

Blue Moose Italian Bistro

39 Main St., Brattleboro, 574-6243

Closed Sunday and Monday

\$80 DINNER FOR TWO

Four courses from everyday menu, \$40 per person.

FIRST PLATE

Starters, Salads and Vegetables

Choose two

SECOND PLATE

Pasta

Choose one to share

THIRD PLATE

Entrees from Land and Sea

Choose two

FOURTH PLATE

Dessert

Choose one to share

BLUE MOOSE
ITALIAN BISTRO

duo Restaurant

138 Main St., Brattleboro, 574-6141

Three courses. Guests may choose from the entire menu.

SAMPLE DINING FIRST COURSE

Stuffed Dates

Vermont Creamery goat cheese,
beacon, honey-wag gouda, maple,
toasted pumpkin seeds

Butternut Squash Fritters

Forde Farms honey,
cream fig jam

Wild Mushroom Crêpe

Mushroom pair, pickled shallots,
toasted hazelnuts

SAMPLE DINING SECOND COURSE

Pork Chop

Lebanese-raised spatch, braised lamb
chop, pickled cauliflower and celery,
apple cider jus

Pot Roast

Topkins Farms lamb, eggplant au gratin,
sour cream mashed potatoes,
beefsteak au gratin

Cauliflower Croquette

Corral queso, beet ricotta cream,
sauté mushrooms,
shaved Brussels sprouts

SAMPLE DINING THIRD COURSE

Chocolate Truffle

Headstart moose, chocolate
beacon, toasted hazelnuts

Apple Walnut Cake

Mixed berry coulis, whipped cream

Raspberry Semifreddo

Mashed green pea purée,
watermelon coulis,
raspberry dust

\$30

duo
RESTAURANT

Hazel

75 Elliot St., Brattleboro, 574-3362

VEGETARIAN DINING

Jalisco Pepper Ranzos

Argentinian Salad

Goat cheese, craggy mozzarella, Chives, house balsamic

Sweet Potato Noshes

Vegetarian black beans, lime sour cream, pomegranate seeds

SECOND COURSE OPTIONS

Beef or Chicken

Three ribs, three wings, choice of side

Pasta

Homemade pasta, fresh mushrooms, sliced tomato

Burrata Steak Tacos

Pork or gulf, soft cheese, cilantro-lime slaw, choice of side

DESSERT OPTIONS

Tiramisu, Chocolate Peanut Butter Cake,
Mixed Berry Pie or Lemon Raspberry Cake

\$20

hazel



The Marina

20 Spring Tree Rd., Brattleboro, 574-7542

Full descriptions online

\$15 DINNER

SALAD OPTIONS

New England Clam Chowder

Lobster Bisque

Beef and Bean Chili

SECOND COURSE OPTIONS

Classic Cheeseburger

Swordfish and Roasted

Red Pepper Sandwich

Mushroom and Brie

Sandwich

Grilled marinated portobello
mushroom, melted brie and basil
pesto, served on a toasted croissant
with chips or colcannon

Grilled Salmon on

Baby Greens

DESSERT OPTIONS

Homemade Ice Cream

Vanilla bean or coffee

Marina Madness

Chocolate ice cream, chocolate,
toasted coconut, chocolate chunks

\$30 DINNER

FIRST COURSE OPTIONS

Fried Artichoke Hearts

Grilled Shrimp Skewers

Thai Wings

Deep-fried and tossed in soy-ginger
sauce, served with carrot sticks

SECOND COURSE OPTIONS

Lobster Mac and Cheese

Norwegian Salmon

Grilled fillet glazed with Vermont
maple syrup, house sauce and
ginger, served with wild rice and
baby green beans

Char-Grilled Flat Iron Steak

Ten-ounce steak topped with
sautéed mushrooms and blue cheese,
served with garlic mashed potato
and green beans

Butternut Squash Ravioli

DESSERT OPTIONS

Chocolate Cake

Blueberry Crunch Pie

The Marina
BRATTLEBORO, VT

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
tweets and
Instagram
pics with
#Vermontweek



Like us on
Facebook and
mention us in
your post!





The Porch Too

694 Putney Rd., Brattleboro, 579-5433

401 MILKSHAKE BREAKFAST MENU

Includes breakfast entrée and Power Breakfast coffee or tea.

BRUNCH OPTIONS

Heaven Rancheros Cornbread and Custard
With black beans, onions, sour cream and salsa

Shrimp and Grits
With an over-easy egg, onion and mushrooms

"Waffle Flight"

Chicken and waffles, hot chili-chocolate sauce waffle, strawberry-whipped cream waffle, house-made fennel-mango-gravy waffle

the Porch

Cafe & Catering

Superfresh! Organic Café

30 Main St., Brattleboro 579-5755

Full description online.

415 LUNCH

DRINK OPTIONS

Brighten Up
Cucumber juice, coconut water, lime, olive juice, probiotic ginger ale

Matcha Latte

MAIN COURSE OPTIONS

Noni-ritto
Noni soup filled with grains of the day, your choice of spread, greens, carrots, cabbage, sprouts and sprouts, served with your choice of dressing and fresh bread

Pease Melt

Kimchi Quesadilla

VEGETARIAN OPTIONS

Cappuccino

Raw Superfood Turtle



Superfresh!
Organic Café

430 DINNER

DRINK OPTIONS

Brighten Up
Matcha Latte

Red Velvet Hot Chocolate
Hot pease, raw cacao powder, almond butter, cashews, maple, hot water, Vermont maple syrup

VEGETARIAN OPTIONS

Raw Noni Roll

Kale and Artichoke Dip
Flax crackers and reggiano

MAIN COURSE OPTIONS

Baked and Covered Burrito
Grain and legumes of the day, choice of spread, greens and seasonal produce covered with cheese and an herb-dressed salsa, topped with fresh house-made salsa, onions and sprouts, served over grains

Raw Wild Green-Pesto-Best-Bavali

VEGETARIAN OPTIONS

Chocolate Beet Cake

Arrozolla chocolate mousse

Raw Cheesecake

Whetstone Station Restaurant & Brewery

28 Bridge St., Brattleboro, 579-5234

FIRST COURSE OPTIONS

Potato Brains
Beer cheese dipper sauce

Housemade Pub Chips
Whetstone sauce (optional)

Hand-Out Station Price
Grits of, Potatoes

Station Salad
House-made dressing

SECOND COURSE OPTIONS

**Beer-Braised
Grilled Pork Rib Eye**
Mashed potatoes, asparagus

Blackened Tilapia
Over Southern rice with mango salsa and cilantro oil

Personal Budde Bowl
Quinoa hash cubes, southern roasted corn, roasted beets, southern, Brussels

PERSONAL OPTIONS

Turkey Truffle Mousse Cake
Whisked eggs, dark and white chocolate sauce, dark chocolate powder

**Gluten-Free
Strawberry Shortcake**
Strawberry fruit filling, Belgian white chocolate, shortcake

429



The Bryant House Restaurant

607 Main St., Weston, 504-6297

415.40 LUNCH SPECIAL

Choose any two items from everyday lunch menu.

SIMPLE DINNER

Chicken Pie

Braised organic chicken, carrots, peas, mushrooms and more melted in pastry, topped with chicken gravy and fresh herbs, served in a cast-iron skillet

Yankee Pot Roast

Braised organic, grass-fed beef served on a moist whole-wheat loaf, with meat and sour red cabbage, butter-potato/sweet carrots, baby and potatoes and gravy

Grilled Beaten Sandwich

Slow-roasted house-baked loaf and roasted potatoes stacked between slices of maple-rye with sour cream, Swiss cheese and dressed housemade Thousand Island dressing

Weston Village Che's Salad

Fresh greens, seasonal vegetables, Vermont Country Store chicken, hard-boiled egg and choice of honey-mustard turkey or bean, or extra-baked chicken breast, served with a warm potatoe

Mildred Orton's Original Gingerbread



Vermont FARMER'S MARKET

EVERY MONDAY



APRIL 21-30

BRATTLEBORO • WESTON



FIND FOODIE
EVENTS
vermont
restaurant
week.com

9

The Quechee Inn at Marshland Farm

1119 Quechee Main St., Quechee, 386-3123

STARTER OPTIONS

Soup du Jour
House-made selection of the day

Garden Salad
Mixed field greens, garden
vegetables, fresh garden herb
vinaigrette

Cesar Salad
Romaine hearts, white anchovies,
crisp croutons, shaved Reggiano
cheese, caesar

SECOND-COURSE OPTIONS

Ravioli Florentine
Vegetarian-made roasted-bell-pepper-
and-smoked-mushrooms ravioli,
baby spinach, cream cheese sauce

Jonah Crab Cakes
Twice-crab cakes, spiced herb-citrus
sauce, rice-pilaf, roasted vegetables

Grilled Salmon
Grilled salmon fillet, orange root,
garlic-infused honey, tomatoes,
roasted spiced pumpkin
seeds, served with rice-pilaf and
roasted vegetables

Black Jack Top Sirloin
Black-pepper-corned top sirloin
steak, pan-seared in Jack Daniels
barbecue cream sauce, served with
dijon-mustard potatoes and
roasted vegetables

Chicken Picadouro
Pan-roasted Butcher chicken breast,
crusted with herbs and Parmesan,
dressed with creamed and sautéed
and sautéed tomato pea sauce and
Gratin Wilcox cheddar cheese,
served over fettuccine

CHICKEN OPTIONS

Wilcox Ice Cream
Fostered flavors change daily

Fruit Cobbler
With vanilla bean ice cream

Maple Cheese Brûlée
Fresh bananas

\$30

THE QUECHEE INN AT MARSHLAND FARM

Table 24

24 White St., Rutland, 735-9424

FIRST COURSE OPTIONS

Daily Soup

Seared Pork Belly
Apple-cider-crust steak

Classic Omelet

Romaine, Swiss dressing, Parmesan, cream sauce

SECOND COURSE OPTIONS

Chicken Medallions

Mushrooms, Madeira or wine, roasted garlic roasted potatoes

Pasta Primavera

Pasta pasta tossed with wood-grilled vegetables, tomatoes, garlic,
extra-virgin olive oil and Parmesan

Fish and Chips

Fish cracker-breaded cod, Old Bay-spiced "chips"

DESSERT OPTIONS

House-made Ice Cream or Sorbet

Caramel-Apple Egg Bûche
Cinnamon sugar chocolate sauce

\$30

TABLE 24

Roots the Restaurant

50 White St., Rutland, 742-9346

Closed Mondays

APPETIZER OPTIONS

Roots

(Gluten-Free, Vegetarian)
Topped with house-dressed
arugula and red pepper relish,
extra-virgin olive oil and
Worm-Creamy cheese

Cheese Fondue (Vegetarian)
Blended Vermont cream and
cheeses, blue cheese-gratin and bread
batter served with sliced apples and
house-made fathead

Mushroom Polenta
(Gluten-Free, Vegetarian)
Cheddar polenta topped with
mushrooms, tomatoes, red onions and
sauté-onion sauce



THE RESTAURANT

ENTREE OPTIONS

**Vermont Maple-and-
Mustard Braised Pork**
Slow-cooked with apples, vegetables,
celery and spices, served with
puffed cabbage, sautéed cream and
New England-style polenta

Seafood Steak
Fish, clam broth, potatoes, onions,
grilled mushrooms and bread

Noodle Bowl
(Gluten-Free, Vegetarian)
Vermont soy-broth, rice noodles,
cabbage, carrots, onions, mushrooms
and coconut curry broth

DESSERT OPTIONS

Chocolate Moose Cake

Apple Cobbler
Cinnamon cream

Lavender Panna Cotta
Roasted fruit

\$30

Café Provence

41 Corner St., Brandon, 247-6997

Dinner served in Tuesday-Thursday

APPETIZER OF THE DAY

Roast Tomato Soup
Blue Lodge Farm goat cheese

Carried Calamari

Portobello mushrooms

Cheese Salad

In a crapy cheese cup

MAIN DISH OPTIONS

Stirring Provencal

Homemade omelette

Tian of Lamb

Roasted Tail Blue potatoes, cranberry chutney, rosemary-cv-wine sauce

Baked Barley Risotto

Spring vegetables wrapped in phyllo, basil pesto cream sauce

DESSERT OPTIONS

Chocolate Fudge

Vanilla ice cream, caramel sauce

Fruit Tart

Creamy vanilla

\$30



Vermont PERMANENT
RESTAURANT
OPEN 2015

PERMANENT
RESTAURANT
APRIL 21-30

QUECHEE • RUTLAND • BRANDON



FIND FOODIE
EVENTS
permanent
restaurant
week.com

11

51 Main at the Bridge

51 Main St., Middlebury, 386-4359

Closed Sunday and Monday

Restaurant Week menu is not available Tuesday, April 23

FIRST COURSE OPTIONS

House Salad

Fresh, local, seasonal vegetables,
housemade vinaigrette

Cheese Salad

Seasonal beets, tomatoes, cheese
Cider Crutony cheeseboard
cheese, housemade dressing

SECOND COURSE OPTIONS

14th State Bourbon Burger

8oz square of hand ground pork,
house-bacon jam, Ols Warrior
Pasta cheese, mustard, whiskey sauce,
fried egg, served with fries

Picardi Pavlova

Vermont Fresh Parsnip/potato rosti with
rich cream sauce, onions, house
butter, creme fraiche and seed dress

Brazilian Shrimp Stew

Seasonal black tiger shrimp
sautéed in delicate tomato
sauce with just the right
amount of heat, served over
Brazilian rice

51
Main
at the Bridge

Southern Fish and Chips

Sustainable, farm-raised American
codfish dredged in seasoned flour,
served with coleslaw and
housemade Cajun tartar sauce

IPA Mac and Cheese

Vermont IPA, local cheddar
appetite not-satisfied bacon, peas,
sage-and-creamy breadcrumb

DESSERT OPTIONS

Housemade Tiramisu

Traditional recipe with a
Vermont twist

\$1 Mousse

Our famous chocolate mousse,
rich without being overly sweet

DRINK SPECIALS

\$3 Pils of Vermont beer

\$5 Select wine, or
bottle for \$24.51

Daily White/Pig
whiskey specials

439

Fire & Ice Restaurant

28 Raymond St., Middlebury, 386-7188

FIRST COURSE OPTIONS

French Onion Soup

Calamari

Warm marinara, balsamic reduction

Crispy Wonton-Panko Turn

Serve it with housemade
extra-special soy sauce, assume
seasoned salad and crinkle peas

Fried Mozzarella Triangles

Warm cream

SECOND COURSE OPTIONS

Champagne Chicken

Roasted in house-made with
mushrooms and double d with
creamy white wine dressing and
cream, served with mashed potatoes

Drunken Pork Chop

Cashew-and-Vegetable

Stir Fry

Cashew and Oriental vegetables,
served over rice

Roast Prime Rib

30-minute Middlebury cut
served with jus and mashed potatoes

DESSERT OPTIONS

Chocolate

Peanut Butter Cake

White Chocolate

Raspberry Cheesecake

Vermont Mud Pie

438



The Lobby

7 Bailey Lane, Middlebury, 386-5963

STARTER OPTIONS

Bacon-Wrapped Corn on the Cob

Line-chipotle mayo

Fried Mini Grilled Cheese Sandwich

Focaccia, manchego, cornichons, Dijon, onion-chile ginger sauce

Green Pasture Meats Curing

Remouade, relish, habanero ketchup

MAIN COURSE OPTIONS

Chicken-Fried Smoked Duck Egg

Kidney-bean, fried onion stacks

Pulled Pork and Chorizo Vol-Au-Vent

Piquante, chile-dusted potato chips, beer-battered fried pickles

Blackened Butternut Tofu

Cambard, colander

DESSERT OPTIONS

Frozen Banana

Dipped in chocolate and nutmeg

Fennel Cake

Maple cream

Fried Housemade Cheese

Salted caramel

440



THE LOBBY



Morgan's Tavern at the Middlebury Inn

14 Court Sq., Middlebury, 386-4983

Dinner available Wednesday-Sunday

Three course choice of soup, salad or appetizer plus entrée and dessert

SOUP OPTIONS

Soup du Jour

New England Clam Chowder

SALAD OPTIONS

House-Grown Salad

Cucumber, grape tomatoes,
pickled radish, dill, red onion,
pickled carrots, housemade
simple balsamic vinaigrette

Kale Salad

Half-baked roasted butter nut squash,
diced chorizo, baby Brussels
sprouts, toasted pumpkin seeds,
quinoa, cider-vinegar vinaigrette

APPETIZER OPTIONS

Chicken and Waffles

Calamari

Lightly breaded and fried,
with sweet Thai-chili sauce

Roasted Stuffed Portobello

Mushroom

Garlic, cheese, mushrooms, roasted
red peppers, balsamic drizzle

Vegetable Bent

Cheese, carrots, sweet peas,
bell pepper, broccolini, pea-tomato

ENTRÉE OPTIONS

Southern Pulled Pork

Marinated barbecue sauce,
collard greens, jalapeño-cheddar
cornbread, dirty rice

Peanut-Crusted Sea Bass

Fresh, charred fennel,
grilled asparagus, finished with
citrus-bacon sauce

Spinach and Ricotta Ravioli

Sautéed spinach, parmesan, grape
tomatoes, white wine butter sauce

DESSERT OPTIONS

Lebanese Cream Brulée

Fresh blueberries, whipped cream

Vanilla Ice Cream

Caramel drizzle, fresh berries

439

MORGAN'S TAVERN

a.k.a. Middlebury Inn

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Use your
tweets and
Instagram
pics with
#VermontWeek



Like us on
Facebook and
members in
your local



12

Storm Café

364 E. St., Middlebury, 208-1583

Dinner available Tuesday-Saturday

FIRST COURSE OPTIONS

Roasted Garlic and Potato Soup

Oniony and delicious, a Storm Café favorite

Tuna Tartare

Tuna, avocado, lime, ginger, soy, crispy tortilla chips

New England Clam Chowder
Clipped clams, diced potato, celery, onion and traditional seasonings, simmered in milk, creamy finish

Shrimp Salad

Peach-freshrimp with mandarin, red pepper, red onion, cucumber, ranch and more

SECOND COURSE OPTIONS

Spicy Stewed Muscles

Prince Edward Island muscles served in spicy chili broth (broth levels available) including white wine, lime juice, ginger garlic, cilantro and pickled vegetables

Rhode Island Style Calamari

Crispy calamari, olive fry peppers, spicy tomato sauce

Shrimp and Scallop Cakes

Shrimp, scallop, shallots, onion, breadcrumbs, chipotle oil

THIRD COURSE OPTIONS

Fish and Chips

Bear-battered whitefish, hand-cut fries, house-made coleslaw, tartar sauce

Shrimp Scampi Linguini

Shrimp, tomato, baby spinach, lemon, garlic, white-wine lemon sauce

Grilled Swordfish

Swordfish, pan-seared, garlic green beans, served with a medley of vegetable, roasted red pepper, red onion, peppercorn oil

Cod Piccata

Pan-seared cod fillet, wild mushrooms, sautéed tomatoes, sautéed eggplant, baby spinach, white-wine-lemon-caper sauce, served with rice and mushroom squares

330



3 Squares Café

140 Main St., Vergennes, 877-2772

ENGLISH PUB MENU

Featuring Pub/Hotel Dining

NEW PUBLISHED OFFERS

Cheddar Ale Soup

Golden Village smoked chicken, creamy cheddar, herb-infused oil

Baby Artichoke Salad

Mushrooms, poached pear, toasted hazelnuts, honey-lemon vinaigrette

Warwickshire Egg

French sausage, lemongrass-butter, herb-infused

"Naancho"

Harissa goat, smoked feta, mango chutney, mushrooms, mint, yogurt, baked buns

Lucky Rabbit Legs

Buffalo sauce, Roacher Family Farm, blue cheese

ENTREE OPTIONS

Pesto Ricotta Gnocchi

Clipped green beans, sautéed tomato, onion, roasted potatoes

Bear-Battered Black Cod

Pickled vegetables, steak fries, mushroom, chili

Seafood Pie

Shrimp, salmon, smoked fish, onion, tomato, puff pastry

Beer-Brined Roasted Chicken

Potato dumplings, kale, roasted garlic, pan

Black River Mussels

Blue cheese, tomato, creamy garlic, roasted carrots

BEVERAGE OPTIONS

Pumpkin Cake

Ginger cream cheese frosting

Cherry Orchard Apple

Older Donut Bread Pudding, Maple ice cream

Zeppole

Caramel sauce, sugar honey

Napoleon

Supreme quality cream, mint berries

330



The Bobcat Café & Brewery

31 Main St., Bristol, 432-0311

Menu changes daily, dishes listed are examples only

APPETIZER OPTIONS

West African Peanut Soup

Chickpea, coconut

Baby Artichoke Salad

Toasted, slow-roasted, ricotta, onion, roasted tomato

Market Fish Tacos

Pineapple salsa, chipotle oil, cabbage

ENTREE OPTIONS

Mushroom Pho

Miso tofu, rice noodles, broccoli, bean sprouts, fresh herbs

Mildly Kahl Turkey Jambalaya, Risotto Cakes

Blackened shrimp, zucchini and pepper broth

Vendian and Charoie Meatloaf

Garlic mashed potatoes, creamy, honey mustard

DESSERT OPTIONS

Chocolate Cheesecake

Chocolate, dairy



Bar Antidote

33 C. Green St., Vergennes, 877-2555

Closed Sunday and Monday

330

OPTION ONE

Grilled Grouse

Grilled grouse and asparagus, wild boar, house vinaigrette, creamy potato, Maple Pecan Farm egg, shaved Cabot Creamery cloth-bound cheddar

Fried Chicken Basket

Beer-battered, marinated Mildly Kahl Farm duck, tomato, tomato sauce, fried and deep fried, served with white-rice, mustard, olive and two dipping sauces

Choice of Dessert

OPTION TWO

Spring Grouse

Maple-lemon-and-black-olive vinaigrette, sprouts, roasted lentils, shaved carrots, slow-roasted radish and speed almonds. Sautéed with butterflied-garlic-chicken dressing

Grilled Double

Steak-and-Bacon Burger, Ground Vermont-chicken, New York strip, house-cured bacon, macadamia, Bourbon Family Farm, blue cheese, salt, served on house-made brioche

Choice of Dessert



Vermont PERMANT RESTAURANT

APRIL 21-30

MIDDLEBURY • BRISTOL • VERGENNES



FIND FOODIE EVENTS
permant
restaurant
week.com

13

Hired Hand Brewing Co.

28 Green St., Vergennes, 879-7181

\$29 DINNER

OPTION ONE

A Flight of House-Brewed Ales

Steamed Buns
Roasted Vermont pork belly,
spring onion kimchi

OPTION TWO

11-Ounce House-Brewed Beer

Smoked Chicken Wings
Braised Musty Road Farm sausage,
dry-rubbed and char-grilled-skillet,
served with Roastie Family Farm
blue cheese dressing

Beer Cupcake

\$30 DINNER

OPTION ONE

11-Ounce House-Brewed Beer

Roasted Mushroom Salad
Mushrooms on dry skillet, fennel,
sherry-shallot vinaigrette,
balsamic drizzle, shaved Green Palace

Specialty Pizza

OPTION TWO

11-Ounce House-Brewed Beer

Pickled Vegetable Plate

Cured Smoked Vermont Pork Rillettes

IPA Parfait



Park Squeeze

182 Main St., Vergennes, 877-4982

STARTER OPTIONS

Mozza Plate

Grilled tomato, gyro bread, tomatoes, cucumbers

Warm Squash Salad

Lightly sautéed squash, baby spinach, warm mint vinaigrette

Falafel

Golden fried falafel with tahini sauce

MAIN DISH OPTIONS

Tradition Fish Steak

North African spiced whitefish steak with chick peas
couscous and potatoes in harissa-tomato broth,
served with couscous

Lebanese Mezze

Tradition of Greek comfort food of feta and
cruciferous with tomato,
garlic and orange-tomato sauce

Veggie Kabob

Skewers of peppers, tomatoes, onions and eggplant,
served with basmati rice, minted herbs,
garlic bread and tzatziki

DESSERT OPTIONS

Baklava

Lebanese Tart

Greena Catalina

\$30



Tourterelle

2029 Ethan Allen Highway, New Haven, 453-6308

Dinner available Wednesday-Sunday

SO FRESH OPTIONS

Tourterelle Salad
Anjou, sets chicken, roasted pecans,
avocado, goat cheese,
balsamic vinaigrette

Soupe du Jour

Mussels Marinieres
PDO tomatoes with Pernod, fennel,
onions and olive oil

Croque Saisoniere

Cheese filled with roasted pork loin,
green apples and ricotta cheese

SO FRESH OPTIONS

Chicken Bistro Steak

Grilled French Farm burger steak,
cast iron roasted potatoes,
marinated vegetables,
Café de Paris butter

Frites Dorées

Levee Creek rainbow trout,
grilled tomatoes, sauce gribiche,
potatoes frites

Tartiflette

Local seasonal vegetable gratin,
wild mushrooms, Vermont soft
cheese, creamy poached egg

DESSERT OPTIONS

Batterwith Cake with Caramel Sauce
Seasonal Crumble

\$40



Starry Night Café

5771 Route 7, Ferrisburgh, 877-6289

Closed Mondays/Tuesdays

STARTER OPTIONS

Carrot Ginger Soup

With toasted endive-chicken skewers

Grilled Asparagus and Fava Salad

Toasted almonds, Champagne Valley Creamery triple cream cheese,
mint green apple-cherry vinaigrette

ENTREE OPTIONS

Potato Gnocchi

Oyster mushrooms, shaved asparagus, Rhyndale Farm Grapes
and lemons terragena sauce

Maple-Walnut-Crusted Duffinon Pork Loin

Chapote mashed sweet potatoes, wild greens

DESSERT

Carrot Cake

With maple cream cheese frosting

\$40



Ariel's Restaurant

20 State St., Brookfield, 270-3209

Dinner available Wednesday-Saturday
Wine pairing available

FIRST COURSE

**Grilled Wood-Oven
Bourbon Toast**
Peach-cream-soup style

SECOND COURSE OPTIONS

Smoked Trout Tostitos
Chapito, avocado and orange salsa

Cucumber Salad
Red grapefruit, mint,
cardinal pepper,
olive marie vinaigrette

Posole Rojo
Pork and hominy

THIRD COURSE OPTIONS

Three Classic Meats
Dark cornitos, housemade territos

Fish of the Day
Pineapple puree, olive verde

Winter Squash Hummus
Fried cauliflower, carrot carrots,
golden raisins

DESSERT OPTIONS

Poached Fruit
Mango, dark chocolate-sorbit

One Vermont Cheese
Housemade pickles, fruit preserves,
local honey, sourdough croutons

140

Ariel's
Restaurant

Black Krim Tavern

25 Morehead St., Randolph, 720-4773

Dinner available Tuesday-Saturday
*Can be made vegetarian or vegan upon request

FIRST COURSE OPTIONS

Three Pops*
Pineapple, smoked salad,
top dressing

Bacon Fried Egg*
Dark egg, herbs

Tomato Gyo*
Red cream and parsley yogurt

Fish Chalupa*
Black beans,
cucumber-chipotle sour cream

Spicy Squid Noodles*
Sauce

SECOND COURSE OPTIONS

**Beef and Rice Cheese
Crepettes**

Warm spinach-and-cornito
potsticker, bacon vinaigrette

Thai-Chicken
Lentils, rice, brown cream

Pork Belly
Stuffed poblanos and mole,
chicken sauce

Trout Nigise
Red onion jam, lemon-vanilla milk,
pickled beans, quinoa

Semolina Cakes*
Shrimp-and-lake salad, smoked
tomato milk, squash, beef potato

Chocolate Mousse Cake*
Milkshake whip

Lemon-Ginger Mousse
Bacon cookie

Ice Cream Sundae
Coffee maple ice cream,
caramel, chocolate

130



Cornerstone Pub & Kitchen

47 N. Main St., Barre, 470-2121

Dinner available Tuesday-Saturday

FIRST COURSE

Housemade Ravioli
Stuffed with herbed pork chops,
meat sauce, parmesan and pepper sauce,
finished with lemon-vegetable butter sauce

SECOND COURSE

Beef and Tofu
Marinated short steak, pea-wedged shrimp,
silky red puree, herb reduction, cream and tomato sauce

THIRD COURSE

Dessert Jar

From the Central Vermont Cancer Center Takeshop,
barren-change daily

130



CORNERSTONE
PUB & KITCHEN

Down Home Kitchen

100 Main St., Montpelier, 225-4865

120 BREAKFAST

Includes bottomless cup of coffee from
Vermont Coffee Roasters,
choice of Bloody Mary or mimosa
with fresh-squeezed G.E. lemon
and a breakfast plate

BREAD OPTIONS

Housemade Banana Bread

Blueberry Muffin

Scone

ENTREE

Down Home Breakfast Plate

Two local, free-range eggs cooked to
order, choice of southern buttermilk
fried chicken or Mississippi catfish
and choice of cheese grits, organic
collards, meaty sautéed
house-fresh side salad
with maple vinaigrette



130 LUNCH SPECIAL

ENTREE OPTIONS

Meat and Two
Choice of protein* and two sides**,
plus house-made buttermilk biscuit
or cornbread mini loaf

Classic Southern

Vegetable Plate

Pick four sides plus housemade
buttermilk biscuit
or cornbread mini loaf

*Protein: country fried steak,
blackened catfish, Mississippi fried
cucumbers (seasoning), chicken
fried, butter-worm, fried chicken,
blackened Vermont style

**Sides: cheese grits, organic collards,
sautéed potatoes, house-made
home-fresh, mac and cheese, side salad,
red beans, rice, potato bread

DESSERT OPTIONS

Frozen Key Lime Pie

Supreme Carrot Cake

BEVERAGE OPTIONS

Chilled & Bottled Soda

Mountain Cider, Minute
Berry & Root Beer, Diet Coke,
Orange or Root Beer Orange

Sweet or Unsweet Iced Tea

Vermont Farmstead
Restaurant & Bar
720-805

without
RESTAURANT
APRIL 21-30

BROOKFIELD • RANDOLPH • BARRE • MONTPELIER



FIND FOODIE
EVENTS
permanent
restaurant
week.com

15

J. Morgan's Steakhouse

300 State St., Montpelier 552-5202

Full descriptions online.

FIRST COURSE OPTIONS

House Salad

Wedge Salad

Vermont Salad

Apples, cranberries,
golden raisins, pecans, and onions.
Cabot Creamery extra-sharp
cheddar, cranberries, mixed greens,
single mustard vinaigrette

Truffle Potato Chips

Lebanese Slider

French lambert meat, arugula,
beyond-sauce and lemon,
served on cheddar roll

SECOND COURSE OPTIONS

Roast Lamb

Roast Chicken

Roast-Wrapped Chicken
Boneless breast stuffed with
herbed cheese and finished with
Behman herb-butter reduction,
served with garlic mashed potatoes

Chef's Choice Filet Tip

Steak and Shrimp
Sliced New York strip and
grilled shrimp, parmesan butter,
garlic mashed potatoes

Crab-Topped Salmon

Seared fillet with lump crab and
Newburg sauce, served with
buttered mashed potatoes

DESSERT OPTIONS

Fresh Strawberry Cake

Traditional Carrot Cake

Old-Fashioned

Chocolate Cake

J. Morgan's Snowball
Coke meringue leaf filled with
fresh raspberries, vanilla ice cream
rolled in toasted coconut,
and hot fudge

44

J. MORGAN'S



Kismet

112 State St., Montpelier, 552-0804

For Vermont Restaurant Week,
chef Crystal Maderia will offer a choice
of any appetizer, entrée and dessert from the
entire menu Wednesday-Saturday.

SINGLE APPETIZERS

Carpaccio

Panared, hampered,
pickled onion, capers, truffle

Roasted Beets

Smoked beets, herbs, microgreens

Bread Pudding

Local bread, mixed Vermont cheeses,
raisins, cinnamon

SAMPLE SENSATIONS

Hotdish

Beef, cream, spinach, sausage

Panzanelli

Roasted cabbage, smoked cream, dill

Short Rib

Glenn, ginger, red hot,
basil, cream

Vegetable Platter

Tempeh, seared, grilled, roasted,
with crispy seasonal vegetables,
sauce and tahini

SAMPLE SENSATIONS

Saffron Risotto Cake

Honey cream

Potted Truffle

44

kismet

La Puerta Negra

44 Main St., Montpelier 552-3172

420 DINNER

APPETIZER

Pedrocan

Fried shishito peppers tossed with
a gyo sauce, smoked citrus salt
and chips

ENTREE

Chile Reilino

Fried golden pepper stuffed with
chorizo, rice and beans, served with
mushrooms and pinto beans

DESSERT

Churros

Fried dough with cinnamon sugar,
served with dulce de leche

430 DINNER

APPETIZER

Seared Tuna

Seared tuna, served with
sautéed asparagus, potatoes,
pico de gallo, avocado cream
and cilantro

ENTREE

Fried Chicken Tostado

Breaded fried chicken thigh,
served with fried beans, tomatoes,
lettuce and onions

DESSERT

Esquima Meringue Tarts

Berry, custard, meringue
served with triple-apple reduction
and cinnamon

NECI on Main

115 Main St., Montpelier, 552-3186

Closed Sunday and Monday

APPETIZER OF THE WEEK

Vermont Creamery

Cheese Sampling

Three of Vermont Creamery's
award-winning cheeses with
capers, pickles and bread

Deviled Egg, Smoked Salmon

(Gluten-Free)

Dog Star Farm eggs with fresh
herbs, capers, pickled onions and
beets, and slices of Chef David's
smoked salmon

Shredded Brussels

Sprout Salad

Roasted apple, cinnamon pearls,
hot apple cider vinaigrette

MAIN COURSE OF THE WEEK

Artis Char à la Plancha

(Gluten-Free)

Lightly smoked Artis Char, shobite,
potatoes, rice and cheddar cheese
sauce or red wine bearnaise sauce

Chef Martha's Paleo

Vegetable Tagline

(Gluten-Free)

Mediterranean roasted beets
and heritage grains with tomato broth
and roasted olives

Chef David's Prime Rib Eye

Beef's prime rib eye, sous vide then
grilled, served with fresh seasonal
vegetables and two sauces

DESSERT

Trio of Sweets from

La Brioche

44

NECI ON MAIN

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
tweets and
Instagram
pics with
#VermontWeek



Like us on
Facebook and
mention us in
your journal



Sarducci's Restaurant and Bar

3 Main St., Montpelier, 253-0239

No lunch on Sunday

#12 DUNCH SPECIAL

Includes soft drink, soup or salad, and one entrée

ENTRÉE OPTIONS

Poached Shrimp*

Mixed greens, one 8-ounce tomato, sliced onion, mushrooms, garlic red sauce, black pepper vinaigrette

Six-Ounce Local Beef Burger

Pine*

Housemade chicken sausage, grilled wild onion, fresh mozzarella, mushrooms, Parmesan

#18 DINNER

All items available in wine

ENTRÉE OPTIONS

Poached Shrimp*

Mixed greens, oven-roasted tomatoes, sliced onion, mushrooms, garlic red sauce, black pepper vinaigrette

Grilled Asparagus

Fried goat cheese, pistachio, chutney

Bruschetta

Red Thai baking bread, local pork chop, sautéed onions, roasted garlic, olive oil, and wine agrodolce

SECOND COURSE OPTIONS

Wood-Roasted Cod*

Housemade gnocchi, spring peas, local pork chop, shaved fennel, white wine cream sauce, chili oil

Smoked Pork Frittoscini*

Local pork belly, housemade pasta, English pea, fresh mint, wild lentil peas, shaved Parmesan

Herb-Crusted Scallops*

Dog River Farm squash and baby carrots, fingerling potatoes, roasted almonds, tomatoes vinaigrette

DESSERT OPTIONS

Almond Amaretto

Semifreddo*

Banana Rum Mousse*

Sautéed cherries, whipped cream

Warm Chocolate Crêpes

Orange-brown sugar glaze, Vermont vanilla ice cream

*please free or extra fee made

gluten free on request



Three Penny Taproom

108 Main St., Montpelier, 253-6277

FIRST COURSE OPTIONS

Great Cheese Gablette

Balsamic-red onion jam, pork salad

Buffalo Chicken Wings

1PK hot sauce, 1/2 oz cheese, mushrooms, second-order meat plate

SECOND COURSE OPTIONS

Seared Hake

Balsamic, macadamia butter, olive oil-berry emulsion

Slow-Roasted Pork Loin

Lentils, roasted root vegetables, mustard-coriander sauce

DESSERT

Frangipane-Baguettes Parfait

Chocolate-glazed almond cake, cherry-almond bark, cherry sauce, whipped cream

#18



Hyde Away Inn & Restaurant

1428 Route 17, Waterbury, 466-0222

Closed Sunday, April 29

FIRST COURSE OPTIONS

Squid Tuna Tartare

Sesame, tartare sauce, fresh tomato, avocado, pistachio, soy caramel, wonton chips

Roast Portobello

Mushroom Tart

Vermont cheese, baby arugula salad, pickled red onion, sweet wine vinaigrette, fig puree

Curly Endive Salad

Sautéed Atlantic salmon, maple puree, grilled red onion, with poached egg, warm wine vinaigrette

SECOND COURSE OPTIONS

Three Little Pigs

Small Farm pork tenderloin, Vermont beans, braised farrow greens with almond oil, hunk, cheddar, polenta, blue berry-banana glaze

Grilled Stonehead Farms

Turkey Breast Steak

Braised sweet potatoes in duck grease, braised lentils, sage-and-cranberry butter, crispy shallots

Baked Vegetable Strudel

Carrots, zucchini, and onion, yellow squash, bell pepper, garlic, roasted every charred tomato and shallot puree, olive powder

THIRD COURSE OPTIONS

Pan-Seared Carrot Bread

Sautéed almond, rosemary, toast, brown butter, roasted coconut

Dark-Chocolate Mousse-Filled Puff Pastry

Chocolate dipped banana chips, maple dust

Lemon-Berry Crème Brûlée

Crème Brûlée

#18

HYDE AWAY



Maxi's Restaurant

47 N. Main St., Waterbury, 264-0812

#12 BREAKFAST/LUNCH SPECIAL

Available all week

GRAND OPEN

Corn Dogs

Handy Tupper wrapped, hand-cut fries, Key-Link craft soda

Breakfast Pastime

Two eggs any style served over home fries with sausage, Maple syrup, French cheese sauce and gravy, choice of toast

Burger and Brew

Choose any beer on tap

#20 DINNER

Wednesday through Saturday

ENTRÉE OPTIONS

Pro-ut-ize

Protein with homemade beer tort

Belgian Stomach Mussels

Grilled onions, bacon, veggie, blueberry's Golden Hefes Lager, grilled bread or bread

Sweet-Potato-and-Gout-Cheese-Potato Fries

Served with necessary sauce

DESSERT OPTIONS

Caramelized Bismarck Spaghetti

Cheese, mushrooms, onions, goat cheese and roasted lentils

Rustic Cheeseburger Meatloaf

Mashed potatoes, vegetables and Serrano black-brown gravy

Barbecue Pulled Pork Mac and Cheese

Topped with crushed potato chips

DESSERT OPTIONS

Flourless Mousse Cake

Maple Cheesecake

VERMONT FARMERS MARKET



APRIL 21-30



17



APRIL 21-30

WATERBURY • WATERBURY CENTER

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
tweets and
Instagram
pics with
#VermontWeek



Like us on
Facebook and
mention us in
your post!



18

Prohibition Pig

23 E. Main St., Waterbury, 244-6302

FIRST PLAYSIDE OPTIONS

Wing Sampler

Three different house-made
sauces and rubs

Pickled Vegetable Sampler

House Pretzel Slides

With mustard

Release the Cracklin

Crappy pork rinds,
sour pork dipping sauce

MAIN COURSE OPTIONS

Smoked Brisket and

Chopped Pork

Colby coliseum,
house barbecue sauce

Punk Fire Sandwich

Beef and spicy tempah,
pickled carrot and onion,
fresh herbs, served with a side
of our staff salad

Slider Trio

Chicken breast, chopped-pork
sandwich, brisket sandwich

Brunswick Stew

Classic Southern tomato,
meat and bean stew

SIDE OPTIONS

Smoked Cheeseeste

On beer crust

Sticks'n Pie

Brownie Sundae

Vanilla ice cream, caramel,
chocolate sauce

Oh P's Single

Local Cheese Selection
With accompaniments

\$30

PROHIBITION



PIG

SHRED MEAT • LUNCHEON • BREWERY

The Reservoir Restaurant & Tap Room

18 Main St., Waterbury, 244-7927

SPRITZES OPTIONS

Grilled Vegetables

Chicken panache, feta

Steak Tartare

House potato chips

Seedbox

Preserved lemon, purple sweet potato puree, pumpup chips

ENTREE OPTIONS

Pepper-Crusted Rack of Lamb

Rainbow carrots, wild rice, red wine demi glace, gratinoids

Hangar Steak

Grilled red onion, cauliflower puree, butter-rust squash hash

Mushroom Ragù

Tagliarini pasta, cream sauce, cheese

DESSERT OPTIONS

Cinnamon-Sugar Pretzel Bites

Lemon Meringue Pie

\$30



Zenbarn

179 Chapel Rd., Waterbury, 244-6134

Closed Sunday and Monday

FIRST COURSE OPTIONS

Trappene Mushrooms

Sweet soy, sesame seeds, scallions

Spiced Falafel

Chia yogurt, cucumber herbs

Areguain and "Quesar"

Arugula, heat-spicy corn, paprika, goat cheese,
grilled pork, orange vinaigrette

SECOND COURSE OPTIONS

Seared Half Chicken

Chinese vinegar, garnish sauce, steamed broccoli, pan-seared rice noodles

Farro Risotto

Wild mushrooms, crispy parmesan, hand-chopped potato

Seared Salmon

Barbecued onion, barbecue carrots, beet-spicy corn riser

RANGE OF DRINKS

Draft Beer, House Wine or \$25 Kombucha

\$30



ZENBARN

EAT, DRINK & BE.

Apple Core Luncheonette & Brew

2600 Stone-Waterbury Rd., Waterbury Center, 244-8771

LUNCHEON SPECIAL

Includes protein and dessert. Add a glass of hard cider for \$2.

Kids eat for \$3 off the adult menu with adult purchase.

Gluten-free and vegetarian options available.

Grilled Turkey Core Panini

Turkey, Green Mountain Smokedhouse sauce,
Chobani Creamy Cheddar, Cold Hollow cider jelly and
apple slices on Klinger's bread sourdough,
served with cider-vinegar potato slice and fresh cider

DESSERT OPTIONS

Mini Apple Cheesecake

Oreosicle Cookie

\$10.95



Michael's on the Hill

6382 Waterbury-Store Rd., Waterbury Center, 264-7470

Closed Tuesday. Regular 6 to 10 p.m. reservations available.

FIRST COURSE

Mac and Cheese Fritter

Totipotatoes

SECOND COURSE

Organic Spring Greens

Park belly, balsamic vinaigrette, pickled vegetable vinaigrette

THIRD COURSE

Chicken-Fried Strip Loin Steak

Country gravy, wild rice, buttered mashed potatoes

DESSERT

Maple Pudding Jar Pie

Candied gingerbread cream

AFTER DINNER

Green Mountain Coffee or Vermont Artisan Tea Selections

\$20



MICHAEL'S
ON THE HILL

The Bench

630 Mountain Rd., Store, 255-0300

SEATTLE OF THE DAY

Waffles

Mary Knoll House turkey, cranberry waffles

Kanaki & Champignons

Whole grains, roasted mushrooms, spinach pesto

Calamari

Cashew, tomato, pepper, tomato vinaigrette

MAIN COURSE OF THE DAY

Gnocchi

English peas, carrot, pea, cherry, roasted fennel

Hanger Steak

Shishito pepper, balsamic olive oil, fingerling potatoes, house olive oil

Striped Bass

Seared bass, wild-fried rice, green apple-jalapeno coulis

DESSERT OF THE DAY

Rosemary Ring Cherry Cheesecake

Vanilla cream

Mango Sorbet

\$20



Charlie B's Pub & Restaurant at Stoweflake

1746 Mountain Rd., Store, 255-7255

Full descriptions online

\$15 LUNCH

BOULEGARD OF THE DAY

New England Clam
& Corn Chowder
With potato-leek soup

Daily Vegetarian Soup

Local Lettuce Salad

Chester Salad

(Gluten-free upon request)

SEATTLE OF THE DAY

Pasta Fresco

With crushed tomatoes, sliced
pepper, fresh basil and olive oil,
served over sautéed hair

Fish and Chips

Grilled or Crispy Chicken Club

With Southwest cheddar cheese,
bass, American cheese, lettuce,
tomato and onion

Build Your Own Burger



\$30 DINNER

100% BAKED OF THE DAY

Homemade Kale-
Hummus Dip

Homemade Spinach and
Artichoke Dip (Gluten-Free)

(Also lunch options on left)

ENTREE OPTIONS

Pasta Fresco

Curry-Crusted Tuna
With red lentils and wild onion

Prosciutto & Sage Wrapped
Chicken Breast (Gluten-Free)

With polenta cake and
grilled asparagus

Fried Clam Strip Dinner

With french fries, coleslaw
and tartar sauce

Seared Boneless Pork Chop
With mushroom and spinach salad

Build Your Own Burger

DESSERT OF THE DAY

Cheesecake, Gallet Cookies or
Chocolate Mousse Cake

Doc Ponds

234 Mountain Rd., Store, 705-4240

For Vermont Restaurant Week,
Doc Ponds will offer a three-plate special
that includes choice of one snack,
one appetizer and one sandwich or
large plate from the regular menu.

\$20



WATERBURY CENTER • STOWE



FIND FOOTLE
EVENTS
vermont
restaurant
week.com

19



APRIL 21-30

STOWE • ST. JOHNSBURY • HARDWICK

Picnic Social

423 Mountain Rd., Stowe, 553-4947

FIRST COURSE OPTIONS

Tortilla Soup

Roasted pork, plantain, avocado, cilantro dressing

Baby Artichoke Salad

Cucumber, radish, grapefruit, golden raisins, citrus vinaigrette

SECOND COURSE OPTIONS

Potato Gnocchi

Wild mushrooms, marinara, parmesan

Vermont Shepherd's Farm raw cheese, white asparagus

"Working Man Sausage"

Roasted short ribs, red onion jam, horseradish cream, Cabot Creamery cheddar, toast

Fish Tacos

Chipotle black beans, togo sauce, queso fresco, red onion

DESSERT OPTIONS

Cheese Brûlée

Pie du Jour

\$20



Kingdom Taproom

307 Railroad St., St. Johnsbury, 526-1255

Closed Mondays

FIRST COURSE OPTIONS

French Onion Soup

Soup Du Jour

Artichoke Dip

With tortilla chips

Almond-Crusted Vermont Creamery Goat Cheese

Vermont maple syrup, pea chips

SECOND COURSE

Margarita Flatbread

Pork, chorizo, tomato, basil and mozzarella with balsamic reduction

Maple Bourbon

Beef Brisket Sandwich

Topped with caramelized onions and Vermont cheddar, served on brioche with cheese of side

Cash Cakes

Topped with chipotle-kissed steak, served with salad

DESSERT OPTIONS

Maple-Walnut Cheesecake

Rockie's Rootbeer Float

Everyone's Favorite Brownie Sundae

Hot fudge

\$20

Includes one Scratchbook Drawing hour



KINGDOM TAPROOM

Stowe Bowl

1613 Mountain Rd., Stowe, 553-8404

BITE AND DRINK OPTIONS

Smoked Salmon

Roasted potatoes, corn, black beans, tomatoes, balsamic dressing, served with housemade chive-ranch dressing

Stowe Bowl Positive

French fries, housemade perry, Vermont cheddar, mozzarella

WALK-UPSIDE OPTIONS

Mount Mansfield Nachos

Tortilla chips, sausage, peppers, tomatoes, mozzarella, served with sour cream and housemade salsa

Buffalo Chicken Flatbread

Housemade buffalo sauce, grilled chicken, onions, and cream

Vermont cheddar

DESSERT OPTIONS

Mad Macarons

Mad River Tartlets vanilla cream, shelled coconut, dark chocolate

VTPB Chocolate Pie

Vermont Peanut Butter, Oreo cookie crust, made from scratch

\$20



Positive Pie (Hardwick)

67 S. Main St., Hardwick, 472-7120

APPETIZER OPTIONS

Flatbread

16 fresh organic cheeses, smoked salmon, capers, red onions, fresh dill, lemon dill. Also available as an entree

Arrozal

Local fire's mass mushrooms, fontina, mozzarella, herbs

Watermelon Salad

Arugula, feta, goat cheese, strawberry-balsamic vinaigrette

SECOND COURSE

Pork Roastbeef

Center-cut pork loin, apples, Cabot Creamery cheddar, maple-bacon reduction, crushed sweet potatoes, roasted green beans

Housemade Burek

Prosciutto, fresh mozzarella, tomato, caramelized onions, pure cream sauce, spinach, balsamic dressing

DESSERT OPTIONS

Salted Caramel Pate de Creme

Newspaper Cheesecake Bites

\$20



Blue Paddle Bistro

334 Route 2, South Hero, VT 05484

Closed Sunday and Monday

FIRST COURSE OPTIONS

Prime: Edward Island Muscle

Steamed in white wine,
garlic, butter and garlic;
finished with fresh basil

Veggie Spring Rolls

Sweet chili Thai dipping sauce

Mixed Green Salad

Fresh strawberries, apple-coated
pears, Vermont Creamery goat
cheese, house balsamic vinaigrette

Cheese Salad

Homemade crostini, house Caesar
dressing, freshly grated Parmesan

Capprese Salad

Vermont tomatoes,
fresh mozzarella and fresh basil
finished with balsamic drizzle

SECOND COURSE OPTIONS

Soy Ginger

Marinated Flank Steak
Asian-style salad, mandarin orange
sauce, ginger soy vinaigrette

Mixed Grill

Honey-sriracha glazed squid,
seafood risotto, and peppers,
green-onion-and-Avocado potato
pico, grilled asparagus

LOBSTER SAUZE

Chunks of lobster meat, green onions,
scallions, grape tomatoes, cheddar,
Empire light lemon-butter cream

Paddle Fish & Chips

Breaded fresh brook trout seasoned
with Old Bay, lemon and butter with
a full-crisis fries; topped with
fried capers, served with house-made
coleslaw and French fries

Coffee-Crusted Pork Tenderloin

Goat cheese mashed potatoes,
roasted vegetables

Vegetarian Special

Available upon request and posted
on the Blue Paddle Bistro website

DESSERT OPTIONS

Choose from two house-made
desserts, options change daily

440



BLUE PADDLE
BISTRO

Maple City Diner

77 Innovation Road, St. Albans, VT 05480

FIRST COURSE: SIDEORDER OPTIONS

Maple and Vanilla

Cookies 'n' Cream

SECOND COURSE OPTIONS

Maple City Burger

Beef on a butter burger cooked with Vermont maple syrup,
served with hand-cut fries

Biscuits and Gravy

Vermont sausage gravy with a touch of maple, buttermilk biscuits

Bacon Waffle

Bacon-crusted Belgian waffle, maple butter

Chicken Salad Club with Hand-Cut Fries

Triple-layered with mayo, lettuce, tomato slices, bacon,
cheddar cheese, vinegar and grapes

DESSERT

Maple Cream Pie

420



Smokin' Butt's Bar-B-Q

120 N. Main St. #103, Star Keyway Co., St. Albans, VT 05480

Dinner available Tuesday-Saturday

120 DINNER FOR TWO

Choice of two meats or sandwiches and two sides, or a sampler platter

MEAT AND TWO OPTION

Meats/Sandwiches

Choose two pulled pork, tender ribs, pulled chicken sandwich,
brisket, cornbread, and French baby back ribs

Sides

Potato, onion, cornbread, rice and cheese, baked beans

SAMPLER PLATTER OPTION

Why Not Try a Bit of Everything?

Pulled pork, pulled chicken, brisket, baby back ribs
and smothered wings served with cornbread, cornbread,
baked beans and rice and cheese



SMOKIN' BUTT'S
BAR-B-Q
AT 14TH STAR KEYWAY CO.

The Kitchen Table Bistro

204 W. Main St., Richmond, VT 05460

Three courses: choose a small plate, a large plate and a dessert plate off of the
regular seasonal menu. Dishes below are samples only.
See full descriptions online: ClosedSundayandMonday.com

SAMPLE SMALL PLATE OPTIONS

Chicken Liver Pate

Crispy Potato Cake

Braised potato,
roasted potatoes, potatoes, potatoes

Bacon Pasta

Braised LePlatte River Angus Farm
steak, grilled ramps, meat

Cider-Simmered Maine Mussels

Vermont Steak Tartare

Baby Arugula

Mustard vinaigrette, potatoes,
Shelburne Farms cheddar

SAMPLE LARGE PLATE OPTIONS

Biscuits Gratin

English peas, ramps and asparagus,
cheddar Parmesan

Stuffed Greenish Quail

Grilled, served with
maple-bacon risotto and
dry-fried Brussels sprouts

Mustard-Crusted, All-Day-
Roasted Pork Shoulder

Grilled LePlatte River Angus

Farm Butcher Steak (sold \$4)

House-Ground Burger

Beefers Family Farm blue cheese,
grilled onion, caramelized onion,
served with fries

SAMPLE SWEET PLATE OPTIONS

Bittersweet Chocolate Pudding

Open-Face Chocolate-Coffee Sundae

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée

Creme Brûlée



Vermont Restaurant
2018-2019

2018
RESTAURANT
APRIL 21-30

SOUTH HERO • ST. ALBANS • RICHMOND



FIND FOODIE
EVENTS
permont
restaurant
week.com

21

Stone Corral Pub & Brewery

83 Huntington Rd., Richmond, 434-0787

Closed Monday

430 CRAFT BEER AND FOOD PAIRING

Includes one beer flight, one 12-ounce pour and three dinner courses.

WINE OPTIONS

Trailblazer, Willapa XPA, Kulech, Black Beer

SEAFOOD OPTIONS

Soup of the Day

PEI Mussels

Tossed with olive oil and spring onions in house Thai chili sauce

Winter Greens Salad

Carrot apple, cranial walnut and cheese

CHICKEN OPTIONS

Stone Corral Burger

Beef, veggie or housemade turkey patty

Pork Schnitzel

Pan-fried and served over mashed potatoes with

housemade macaroni and cheese

Housemade Butternut Ravioli

Caramelized onion, bacon, spinach, Parmesan cream

DESSERT OPTIONS

Cheese Brûlée

Maple Pastry 'Pail-All' Sundae



Stone Corral Pub & Brewery

Toscano Café and Bistro

27 Tridley St., Richmond, 434-0548

Closed Sunday and Monday

435 LUNCH

Includes a coffee or a soft drink

GENERAL OPTIONS

Fish & Chips

Cucumber, lettuce, tartar

Shredded Duck Confit

Roasted sprouts, red onion, tomato,

avocado puffs

Vegetarian Special

440 DINNER

APPETIZER SECTION

Giant Cheese-Stuffed

Medford Dates

Prosciutto di Parma, balsamic glaze,

herbs de provence

Local Mushroom Grittini

Housemade black pepper risotto

Duck Confit Tartlet

Anger Hall Farm's Maple Syrup

Blue cheese dried cherries,

deux glaces

ENTREE OPTIONS

Served with seasonal salad

Vegetable Bouillabaisse

Red Hen Taking center, risotto

Grilled Butcher

Chicken Piccata

Marinated arbutus, herbs,

dried onion, capers

Crispy Sea Bass

Chicken salad, roasted green,

barb oil

Housemade Butternut Ravioli

Pesto sauce, roasted onion

macaroni, spring pea chutney

DESSERT OPTIONS

Cheese Brûlée du Jour

Chocolate-Chip Cannoli Duo



Cook Academy at The Essex: Vermont's Culinary Resort & Spa

70 Essex Way, Essex Junction, 735-3458

During Restaurant Week, the Cook Academy will flip the usual dining model by inviting guests into the kitchen for two courses in continental cuisine.

440 COOK ACADEMY CLASSES

Offered Sunday-Thursday at 5 p.m.

and Friday-Saturday at 11 a.m.

reservations required

AVAILABLE CLASSES

Primo Pasta

Learn to make tagliatelle, penne, shells, collards and chocolate lava cake

Cooking with Vermont Beer

Learn to make beer-braised chicken, fatty, buttery potatoes, beer-beer Brussels sprouts and chocolate stout cake with salted caramel glaze



Junction at the Essex: Vermont's Culinary Resort & Spa

70 Essex Way, Essex Junction, 735-3458

LARGE COURSE OPTIONS

Roasted Quail and White Bean Soup

Chef's special, crisp pea chutney

Pan-Seared

Cavendish grapes, feta, pine nuts

Two Oysters on the Half-Shell

Maple, lemon, pickled horseradish

SECOND COURSE OPTIONS

Petite Filet

Potato gratin, asparagus, deus

Pan-Seared Chicken

Carrot puree, double green, honey bread pudding

Saffron Risotto

Spring vegetables, herb butter, crème fraîche

DESSERT OPTIONS

Peanut Butter Chocolate Mousse Tower

Apple Bread Pudding

430



JUNCTION

RICHMOND • ESSEX JUNCTION

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Get your
tweets and
favorites
plus with
#VermontWeek



Like us on
Facebook and
mention us in
your post!



22

Tavern at the Essex: Vermont's Culinary Resort & Spa

70 Essex Way, Essex Junction, VT-05732

THE BREAKFAST

COURSE ONE

Tavern Parfait

Creme, berries, vanilla yogurt

COURSE TWO OPTIONS

Each served with fingerling potatoes

Half Tavern Brassy

Poached egg, local pork belly,
caramelized onions, hollandaise sauce,
mild maple

BLT Omelet

Flourished tomatoes, bacon, spinach,
Boursin cheese, chives de house

Long Trail Pancakes

Creme, creme, berries

COURSE THREE OPTIONS

Tavern Daisies

Fresh Fruit Cup

THE LUNCH

COURSE ONE OPTIONS

Cup of Soup

Ask server for the day's selection.

Green Salad

COURSE TWO OPTIONS

Garden Mountain Salad

Spinach, dried cranberries,
mandarin oranges, cheese,
maple balsamic vinaigrette

Country Ham Sandwich

Beer's Hand ham, Grayson cheese,
mustard bread, served with french
on greens

Rosemary-Caramelized

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Onion Fritter

Joyce's Noodle House

5 Commercial St., Essex Junction, VT-05732

4.95 LUNCH SPECIAL

Includes one appetizer, one entrée, and selected sides or hot tea.
Available until 2pm

SAMPLE FIRST COURSE OPTIONS

Rag Koli

Vegetable Roll

Cash Rangoon

SAMPLE SECOND COURSE OPTIONS

General Tso's Chicken

Beeswax Chicken

Beef With Broccoli

Vegetable Chow Mein

Chicken Teriyaki

Beef Teriyaki



Vermont's Culinary
Resort & Spa

RESTAURANT
APRIL 21-30

ESSEX JUNCTION • SHELBOURNE • COLCHESTER

The Tavern

The Bearded Frog

1047 Shelburne Rd., Shelburne, VT-05777

STARTER OPTIONS

Citrus-Poached Shrimp

Grilled asparagus-and-
baked potato with preserved
lemon, caramelized onions,
shaved parmesan and
kissan herb vinaigrette

Stuffed Long Stem Artichoke

Shrimp & asparagus-and-pine-
nut filling, arugula pesto, herb oil

Pâté de Campagne

Green pasture pork paté with
housemade mustard, arachidis
and grilled asparagus

ENTREE OPTIONS

Roasted Rainbow Trout

Grilled asparagus,
mushroom, potato, garlic, and
lemon-dill beurre blanc

Vegetarian Spring

"Cassoulet"

Roasted white bean cake with
caramelized onions, spring peas and
baked herbs, with mushroom-tomato-
cassoulet broth

Grilled Bistro Steak

Caramelized onions and
gruyere gratin, with braised
spring-onion glaze

DESSERT OPTIONS

Raspberry-Rhubarb Galette

With sweet cream

Citrus Madeleine Trio

Dark chocolate dipped, raspberry
glazed, and pistachio caramel chocolate

Ritterweitz Flourless

Chocolate Cake

Bittersweet Grand Marnier sauce,
toasted almond tuille-crisole
for cream

440



The Lighthouse Restaurant & Lounge

28 Lower Mountain View Dr., Colchester, VT-05445

130 DINNERS

Any two courses, plus salad bar
for additional \$2.95

140 DINNERS

Three courses, plus salad bar
for additional \$2.95

GREAT COUSINE OPTIONS

Citrusy Lighthouse Mussels

France lobster, lemon butter sauce,
served with garlic bread

Bacon-Brown-Butter Scallops

Vanilla-caramelized scallops with brown and
butter, sweet potato purée, and
lemon-pepper arugula salad

Beef Carpaccio

Paper-thin beef tenderloin dressed
with caramelized, whole-grain
mustard, red onion, parmesan,
and Arugula balsamic salad

Beef Carpaccio

Paper-thin beef tenderloin dressed
with caramelized, whole-grain
mustard, red onion, parmesan,
and Arugula balsamic salad

Beef Carpaccio

Paper-thin beef tenderloin dressed
with caramelized, whole-grain
mustard, red onion, parmesan,
and Arugula balsamic salad

Beef Carpaccio

Paper-thin beef tenderloin dressed
with caramelized, whole-grain
mustard, red onion, parmesan,
and Arugula balsamic salad



SECOND COURSE OPTIONS

Apple Duck

Apple-glazed, pan-seared duck
breast with apple cider demi sauce,
served with shoulder roasted
potatoes and grilled asparagus

Pork Tenderloin

Bacon-caramelized pork with pure
demi sauce, served with Brussels
sprouts, fingerling potato hash
and grilled asparagus

Pan-Seared

Lemon-Dill Salmon

Poached-caramelized Porce Island
salmon with fresh dill and butter,
finished with white wine-lemon
butter sauce and served with
rice pilaf and grilled asparagus

Surf and Turf

Crisp-crusted flat-top steak
topped with three varieties of
caramelized shrimp and served with
fingerling potatoes, white wine
butter sauce and grilled asparagus

DESSERT OPTIONS

Creme Brûlée

Chocolate-Raspberry Mousse

Flourless Chocolate Tart

Chocolate Melted Cake

Raspberry Cheesecake

FIND FOODIE
EVENTS
permanent
restaurant
menu.com

23

Three Brothers Pizza & Grill

8722 Rosemead Highway, Colchester, 855-0550

\$\$\$ LUNCH

Choose two courses from the below dinner menu, first and second course or second course and dessert.

\$\$\$ DINNER

FIRST COURSE OPTIONS

Biscuits

Chicken spread with garlic, onion and tomato, served with pita bread, roasted pine nuts and olive oil.

Pattosah

Middle Eastern chopped salad with tomatoes, onions, fresh parsley, string pita and lemon vinaigrette.

Moroccan Zester

Flavored zester with thyme, eggplant and tomato, served with Lebanese cheese and detailed olive oil.

SECOND COURSE OPTIONS

Served with garlic fries

Shish Tawuk

Seasoned grilled chicken, thinly sliced with lettuce, tomato and pickled turnips, served in a pita with garlic sauce.

Pakid

Fried chicken fingers with lettuce, tomato and pickled turnips, served in a pita with tahini sauce.

Beef and Lamb Shawarma

Thinly sliced beef and lamb with grilled onion, lettuce, tomato, and pickled turnips, served in a pita with tahini sauce and parsley.

DESSERT OPTIONS

Kanakk

Choose pastry soaked in orange-blossom syrup, topped with chopped pistachios.

Flavorful Ice Cream

Vanilla, honey.

Awazul

Middle Eastern fried doughnut holes coated in orange-blossom syrup.



Guild Tavern

9032 Williston Rd., South Burlington, 497-1207

APPETIZER OPTIONS

Littleneck Clam Cocktail

Coldwater clams, spring onion, cucumber vinaigrette.

Rhubarb-Glazed Carrots

Roasted carrots, spiced cauliflower seeds.

ENTREE OPTIONS

Wood-Grilled Petite Sirloin

Herb-crusted sirloin, potato purée, string beans, mushrooms.

Ricotta and Chive Gnocchi

Frying green peas, roasted in olive oil, pine cheese.

DESSERT

Flourless Chocolate Tort

\$\$\$



Grazers

182 Rosemead St., Williston, 857-5029

APPETIZER OPTIONS

Jalapeno Bacon Sausage

Crisp bacon, fresh dill pickles, maple cream cheese. Sautéed and served with house-made aioli.

Fried Pickles

Hand-rolled and deep fried, with house-made ranch.

Calamari

ENTREE OPTIONS

Stone-wood Farm Turkey Burger

Organic-meat turkey burger, baby spinach, garlic sauce, red onion, Grubbs Village Cheese, organic cheddar.

Green Mountain Burger

Natural Vermont ground beef, Beecher Family Farm blue cheese, maple-glazed kumquat, arugula, pickled red onion, tomato and garlic sauce.

Soft-shell Crab Burger

DESSERT OPTIONS

Fried Ice Cream

Strawberry Cheesecake

Shake

Brownie Sundae

\$\$\$



Silver Palace

1218 Williston Rd., South Burlington, 854-0125

FIRST COURSE OPTIONS

Pappas Squid

House Wonton Soup

Pot Sticker

Wagyu meat, roasted or fried.

Spring Roll Lettuce Wrap

SECOND COURSE OPTIONS

Seafood Over Pan-Fried Noodles (Gluten-Free)

Salmon, shrimp, scallops, mantou and mixed vegetables, tossed in whole-trust sauce, served over pan-fried noodles.

Steak Gwin Jin

Beef pan-seared in the wok with garlic, red onions, wine, soy sauce, and a touch of honey, served over mixed greens.

Thai Salmon (Gluten-Free)

Filet in a spicy Thai sauce over green rice.

Hunan Country Chicken

Fried marinated chicken breast sautéed in hot tangy sauce, served with garlic vegetables.

THIRD COURSE OPTIONS

Coconut Bun with Ice Cream

Lychee Nut Double Chocolate Cake

\$\$\$



Silver Palace

The Windjammer Restaurant

1775 Williston Rd., South Burlington, 525-8283

FIRST COURSE OPTIONS

Jumbo Lump Crab Cake
Citrus-cracked-pepper sauce,
preserved lemon

Entrées

Housemade Vermont Cherry
garlic-tomato cheese on
grilled crostini, roasted tomato
compote, balsamic reduction

Bacon-Wrapped Scal Tenderloin

Tender pieces of filet mignon
wrapped in bacon and served
with honey-garlic peppercorn
sauce sauce

ENTREE OPTIONS

Includes salad bar

Pesto Chicken

Pesto-coated, tenderized
chicken breast, roasted wildcat potato,
tomato-basil white wine sauce

Salmon Oscar

Atlantic salmon seasoned with
pink Himalayan sea salt and
black pepper, topped with blue
crab meat, tomatoes, roasted
potatoes and house sauce

New York Strip

Ten-ounce certified Angus
New York strip steak, hand-cut and
seasoned with house dry rub, topped
with cherry-tomatoes, roasted
potatoes and signature steak sauce

Vermont Roasted

Vermont Fresh Pasta cheese-dig
pasta recipe, roasted butternut
squash, sweet potatoes and roasted
wildcat-braised with house-
tender sauce

DRINKING OPTIONS

Housemade S'Mores

Ice Cream

140



The Windjammer
UPPER DECK PUB

Pauline's Café

1834 Shelburne Rd., South Burlington, 525-3081

455 WEEKEND BRUNCH & WEEKDAY LUNCH

Three courses appetizer and entrée, or entrée and dessert

130 DINNER

Three courses. Specific dishes will change daily –
see restaurant website for updates

SAMPLE APPETIZERS

Oysters on the Half Shell or Rockfish Steamer

Vermont Cheese Plate

Clams in Chorizo Broth

House Meatballs in Bolognese

SAMPLE ENTREES

Pan-Fried Local Fish

Gnocchi Carbonara

Steak Ribotto

SAMPLE DESSERTS

Tiramisu Pudding

Chambord Chocolate Truffle



Sugarhouse Bar & Grill

700 Queens City Park Rd., South Burlington, 802-2950

120 LUNCH

SALAD OPTIONS

Sugarhouse Salad

Cheese Salad

BEVERAGE OPTIONS

Portobello Artisan Cheese Bites

Buffalo Chicken Poppers

Chicken Wings

ENTREE OPTIONS

Housemade Mac and Cheese

Fish and Chips

Maple BBQ Chicken Sandwich

Sugarhouse Turkey Sandwich



Happy Belly Deli & Grill

85 Winslow Falls Way, Winslow, 855-5003

40 BREAKFAST SPECIAL

Includes any breakfast sandwich,
hash browns, fruit (apple, banana
or orange) and coffee

SAMPLE SANDWICH OPTIONS

Maple Spinach

Plain bagel with sausage, two eggs,
hash browns, maple syrup

Morning Spinach

Two eggs, sausage, hash browns,
cheddar, strawberry jam

Breakfast Sandwich

Two eggs, cheddar and choice of
bacon, sausage or ham

120 LUNCH OR DINNER FOR TWO

Choose any two items, burgers or
pasta from the menu, plus a beverage
or coffee each, and an order of
potatoes to share

SAMPLE SANDWICH OPTIONS

Buffalo Wrap

Breaded chicken tenders tossed with
housemade buffalo sauce,
romaine lettuce and ranch dressing

New England Wrap

Turkey cheddar, cheddar, cheddar,
maple balsamic vinaigrette, apple,
lettuce and mayonnaise

King Club Panini

Ham, turkey, bacon, Swiss cheese,
apple, spinach, garlic mayo and light
mustard, served on sourdough bread

Custom Panini

Reuben Panini

Vermont Burger

Bacon, apple, cheddar, barbecue
sauce, all dressed with Vermont
maple syrup, served with fries

Buffalo Meatlovers

French chicken party tossed in buffalo
sauce, topped with lettuce, ranch
and melted pepper jack

Poutine Burger

A giant burger topped with
cheese curds, poutine gravy and fries



DELI & GRILL

Vermont Restaurant
Awards 2014

RESTAURANT
APRIL 21-30

SOUTH BURLINGTON • WINOOSKI



FIND FOOTING
EVENTS
permanent
restaurant
week.com

25

TELL THE
 WORLD HOW
 GREAT VERMONT
 TASTES!



Put your
 tweets and
 Instagram
 pics with
 #Vermontweek



Like us on
 Facebook and
 mention us in
 your post!



Misery Loves Co.

40 Main St., Winoski, 487-0388

120 BRUNCH SPECIAL

Available Tuesday-Thursday

STARTER OF THE DAY

Misery French Toast

Spiced bread, rhubarb cust, maple

Cheddar Biscuits

Honey butter

Tater Tots

Smoked chz, trout roe,
 crme frche

MAIN OPTIONS

MLC Benedict

House ham, farm eggs, Halflovedale

Shrimp and Orits

Leban brown butter, MLC bacon,
 poached eggs

Vegetable Hash

Early spring vegetables,
 olive wreath, fried eggs

140 DINNER

Available Tuesday-Thursday

Three courses choice of meat plate,
 vegetable, and pasta or protein

SAM OPTIONS

Early Spring Vegetables

Halibut Crudo

Beef Tartare

RESTAURANT OPTIONS

Forêtina

Spring-Dug Parsnips

CHIPS, PROTEIN OF CHOICE

Tagliatelle

Seallogs

Hanger Steak



Our House Bistro

30 Main St., Winoski, 487-0384

115 LUNCH

Available Monday-Friday

Petite Spinach & Strawberry Salad

Goat cheese, crumbled pears,
 and candied and maple balsamic
 vinaigrette

Restaurant Week

Mac & Cheese Trio

Buffalo chicken mac, maple duck
 mac, caprese mac

120 DINNER

Available every day

APETITE OPTIONS

Pulled Pork Pastina

Spinach Artichoke Dip

With grilled bread

ENTREE OPTIONS

Restaurant Week

Mac & Cheese Trio

Buffalo chicken mac,
 maple duck mac, caprese mac

Duck, Duck Burger

Ground duck burger, maple-wild
 duck egg, served with braised
 apple-cabbage slaw

VEGETARIAN OPTIONS

Petite Strawberry

Shrub-Crisp

Half-Size Deep-Fried Phe.

With stuff to go for the dipping



TWISTED COMFORT FOOD

Mule Bar

38 Main St., Winoski, 520-0330

FIRST COURSE

Spinach Caesar

With crispy chicken

SECOND COURSE

House-Park Donutplugs

THIRD COURSE

Chocolate Truffles

Caramel, fresh berries

120



Waterworks Food + Drink

30 Winoski Rd., Winoski, 487-0333

Lunch available Monday-Thursday

115 LUNCH

FIRST COURSE OPTIONS

Cheese Salad

Little gem lettuce, shaved
 Parmesan, croutons

Cap of Soup

SECOND COURSE OPTIONS

Pulled Pork Sandwich

Cornish beef or ham, slaw,
 cheddar

BLT

Applewood-smoked ham, arugula,
 tomato, avocado mayo

Chicken Salad Sandwich

Corral chicken salad, lettuce,
 tomato

Breakfast Sandwich

Fried egg, cheddar, bacon or ham,
 English muffin

DESSERT

Chocolate Chip Cookies

130 DINNER

APETITE OPTIONS

Cheese Salad

Spring Turnip Soup

House-made yogurt, croutons

Tam Peke

Cornmeal, cheddar, feta yogurt, onion

Lamb Meatballs

Spicy parmesan, feta yogurt, onion

ENTREE OPTIONS

Pan-Roasted Salmon

Cucumber and arugula, potatoes,
 local vinaigrette

Spring Flatbread

Spring onion, parmesan, arugula,
 sausage, Mozzarella from
 Vermont

Couscous Pasta

Spicy sausage, broccoli, cherry
 tomatoes, mozzarella, balsamic

Waterworks Steak Frites

The Burger

DESSERT OPTIONS

Chocolate Mousse

Espresso, milk, cream cheese

Local Ice Cream w/Biscotti

W
WATERWORKS
 FOOD + DRINK

!Duino! (Duende)

1070 Wisconsin Ave., Burlington, 602-650-81

"TAPAS DELIGHTS"

Includes: meat, entree and dessert

MEZES / PLATS

Grilled Pita

Barossa olive oil, roasted pit-a-bourman, baby potatoes, smoked carrots, herb-infused olive, rumo-cuma, roasted chickpeas

ENTREE OPTIONS

Served with Turkish rice

Lamb Borek

Lamb-stuffed savory pastry, tomato-cucumber salad, dill labneh

Chicken Shawarma Kebab

Grilled lamb, sumach-chayotes

Spinach and Feta Pide

Turkish flatbread with baked eggs, roasted peppers and garlic

DESSERT OPTIONS

Chocolate Layer Cake

Tobacco-cocoa, orange blossom frosting

Levantine Qatayef

Fried sweet dumpling with pistachio, lavender and cinnamon

Chai-Spiced Baklava

Honey puffs, walnuts, maple whipped cream

130



ArtsRiot

400 Pine St., Burlington, 540-0406

Closed Sunday and Monday

ANTHONY HAPPY MEAL

Choice of: 400 Burger, Popcorn Chicken or Maple-Basted Broccoli

Served with house-made apple sauce, fries, drink and a toy

BEVERAGE OPTIONS

- \$2 soft drink
- \$3 make it a double
- \$5 make it a triple
- \$5 each beer for drink

135

ARTSRIOT

A Single Pebble

120 Hook St., Burlington, 602-6200

Chef's choice tasting menu, changing daily, with vegetarian option available. Everyone in your party must order the same menu - either vegetarian or meat, but not both. Dishes (entree) samples only.

SAMPLE DINNER VEGETARIAN TASTING

Mixed Meats and Vegetables

Dry-Fried Green Beans

Chef Dumplings

Peking Duck Wraps

Double Garlic Eggplant

Sea of China Soup

Cashew Pork

Richman Beef Chae Fan

Three-Cup Chicken

Thai Basil Fish

Chocolate Cheesecake

Strawberry sauce

SAMPLE DINNER VEGETARIAN TASTING

Mock Eel

Seasoned and Pressed Tofu

Double Garlic Broccoli

Garry Cauliflower

Watercress Soup

Mass tofu, sweet-and-sour pretzel sauce

Chinese Broccoli

Mushroom sauce

Braising Street Noodle

General Choe's Mock Chicken

Cassian Tapioca

140



A SINGLE PEBBLE

August First Bakery & Café

149 S. Champlain St., Burlington, 540-0080

Closed Sunday

LUNCH-STACKS RETURN!

Say what? For Vermont Restaurant Week, August First will retire some perennial favorites from Burlington's late, great Stack Sandwiches. Enjoy flavorful slow-roasted meats on freshly baked August First loaves rolls.

HOUSE SPECIALS TO AUGUST

Call for stackup's activities.

Italian Sandwich (available daily)

A true Parmigiana Sandwich, with Genoa salami, sopressata, eggplant, sharp provolone, shredded lettuce, tomato, onion, oil and vinegar, served on a seeded loaf.

Cuban Sandwich

Slow-roasted spiced pork shoulder, ham, Swiss cheese, pickles and mustard, served on a seeded loaf.

Porchetta

Tender pork roasted with fresh rosemary, thyme, sage and fennel, served on a seeded loaf with hot broccoli cake.

142



Vermont Restaurant Week
2018
APRIL 21-30



BURLINGTON



FIND FOODIE
EVENTS
vermont
restaurant
week.com

27

The Bagel Place

1168 William Rd., South Burlington, 802-233-6333

47 BREAKFAST

Includes a cup of Uncommon Grounds coffee.

Ham, Egg & Cheddar

Vermont Smoked & Cured ham, Shalimar Farms one-year-old cheddar, fresh cracked egg, baby spinach, tomato and onion, served on choice of bagel or roll

619 DINNER

Includes soup, sandwich and cookie.

SAMPLE PALETTE SANDWICH SPECIALS

Smoked Turkey

North Country Smokehouse smoked turkey, Garden Village Cheese garlic cheddar, chive mayonnaise, spinach, tomato, onion

Pasta Veggie

Fresh melted mozzarella cheese, pasta, tomato, spinach



Bleu Northeast Seafood

20 Cherry St., Burlington, 844-6600

Full descriptions online.

615 BREAKFAST

Includes choice of entrée, glass juice or coffee.

ENTRÉE OPTIONS

Classic Two-Egg Breakfast
Two eggs any style, choice of meat, home fries, toast

Fried Oyster Benedict
Wood Mountain Fish oysters, poached eggs, arugula, herb hollandaise, English muffin

Croissant French Toast
Buttery egg-battered croissant, maple sausage, wild blueberry syrup

Three-Egg Omelet*
Three eggs, Vermont cheese, home fries, toast
*Add one (\$3 each) bacon, ham, pepper, mushrooms

Rock Crab Cakes

Two eggs, fresh brown, house-made sauce

140 DINNER

AFTERNOON OPTIONS

Cider-Smoked Mussels

Fried Whole-Belly Chops

Blue and Greens
Pasta & Roast baby greens, local apple, Vermont blue cheese, dried local mushrooms, roasted nuts, herb-crusted herb dressing

Seafood Chauder

MAIN COURSE OPTIONS

Pan-Seared Redfish
Red snapper, sautéed spinach salad, caper-buttered butter sauce

Wild Mushroom Peppercorn

Handmade egg noodles, local mushrooms, shaggy milk cream, peas, roasted garlic, black truffle

Frenched Chicken Breast

Roast potato, Brussels sprouts, apple hash, smoked bacon, cider jus

Roast Lamb

Meat lobster, mussels, chive, cheese, potatoes, fennel, tomato-saffron hash, shallots, Pinot, ash

615 DINNER

Chef's Choice Local Cheese

Bistro de Margot

128 College St., Burlington, 802-233-2222

Closed Sunday and Monday

615 DINNER

Velouté de Chou-Fleur au Chèvre et Noisettes

Crème-fleur, choux-fleur, local cornmeal-biscuits, herb butter oil

Salade Margot

Sautéed baby lettuce, mushrooms, quail egg, Dijon mustard dressing

Pâté de Campagne

Country pork, cornichons, onion compote, Dijon mustard, grilled sourdough bread

615 DINNER

Steak Frites

Grilled hanger steak, black pepper cream sauce, French fries, tomato Parmesan

Filet de Saumon Poilé

Sautéed salmon fillet, tomato mashed potatoes, chive-white-rice sauce

Assiette Croquante au Chèvre

Croûte cheese craggy baguette, wilted spinach, grilled vegetables, spread carrot sauce

BISTRO MARGOT

Blue Cat Steak & Wine Bar

1 Lawrence Lane, Burlington, 802-333-3333

615 DINNER

Steak and Smoked

Blue Cheese

Marinara, balsamic reduction, pork peppercorn

Spicy Soup of Squashes

Made with a blend of squashes and sweet potato, chili-pepper cream and stock

Cheese Salad

With or without white sauce

615 DINNER

Salmon Tartare

French Island salmon, chopped finely and mixed with capers, sautéed wild morels, truffle, served with pea chips, cornichons and cream

Four-Cheese Raviole

Handmade ravioli served with smoked mushroom cream, sautéed and pepper balsamic reduction, mushrooms

Shrimp Cocktail

The classic shrimp with spicy cocktail sauce made with pepper vodka and lemon

Parabotta

Herb-crusted meat pork with caper-garlic-pepper sauce

615 DINNER

Blackberry Lamb

Roast of lamb with mashed potatoes and fresh blackberry-mustard dressing

Filet Mignon

Wild rosemary, green peppercorns, mashed potatoes and balsamic drizzle

Faroe Islands Salmon

Therese's favorite fish, smoked salt, grilled asparagus

Lobster Ravioli*

French cream, hand cut, roasted and pepper-mustard sauce, mushrooms
*No potatoes because available

Nine-Hour Lamb

Roast leg of lamb with sautéed carrot and onion potatoes, mint-and-coriander-garlic salad

140

Blue Cat

S. BURLINGTON • BURLINGTON

TELL THE WORLD HOW GREAT VERMONT TASTES!



Use your tweets and location pins with #VermontWeek



Like us on Facebook and mention us in your post



28

BLEU

NORTHEAST SEAFOOD

Bluebird Barbecue

217 Riverside Ave., Burlington, 440-3070

\$30 BARBECUE FOR TWO

Select three smoked meats and four from-scratch sides

Served family-style for two to share

Available for takeout Monday-Thursday,
4:30-8:30 p.m., or dine-in every day

SEVEN CHOOSE THREE

Slow-Smoked Pulled Pork

Cumin-scented pork sauce

Fifteen-Hour Brisket

Salt-and-pepper rub

Smoked Chicken

Alabama white sauce

Spare Ribs

Maple barbecue sauce

Smoked Turkey

House gravy

Barbecue Salsa (Veget)

Cumin-lentil sauce

SEVEN CHOOSE FOUR

Hand-Cut French Fries, Smashed Sweet Potatoes, Bread and
Butter Pickles, Pit Beans, Coleslaw, Mixed Greens and Herbs,
Red Hen Baking Pot-Tire Toast, Mac and Cheese

Bluebird

BARBECUE

Church & Main Restaurant

158 Church St., Burlington, 540-3040

Closed Sunday and Monday

FIRST COURSE OPTIONS

Forged Mushrooms Strudel

Chickens and king oyster mushrooms,
Green Mascarpone Fricas
crem cheese, puff pastry

Soup of the Day

Hummus Plate

Grilled pita, olive purée

SECOND COURSE OPTIONS

Ragout

Caramelized apple, onion,
mango-Thai-chili sauce

Casser Salad

Salmon Tartare
Lemon-caper dill dressing,
cracker bread, dill cream bruschetta

THIRD COURSE OPTIONS

Chicken Roulade

Stuffed with leek-maitre d'ore,
arapila and basil, served with
crushed finger rings, Brussels sprouts
and chicken demi-glace

Grilled Octopus

Caramelized sweet potato
poker chips, roasted-red-bell-pepper
octopus-and-butter

Ravioli

Stuffed with beef and house sausage,
served with basil-white-onion
cream sauce

DESSERT OPTIONS

House-made Ice Cream
or Sorbet

CHURCH & MAIN

RESTAURANT

140

Butch + Babe's

238 W. Wards Ave., Burlington, 440-0716

FIRST COURSE OPTIONS

Brussels Sprouts

Mac and Cheese Pancakes

SECOND COURSE OPTIONS

Vegeto Pasta

Babe's Dumplings

Wild-dak-hold-very-to-spy-pork

DESSERT

Cookie du Jour

620

Butch
& Babe's

Citizen Cider

268 Pine St., Suite 114, Burlington, 440-0270

\$20 ALLDAY MENU

Add a glass of featured cider for \$5 extra. The taproom will be serving nightly
entrees and dessert specials all week in addition to the Restaurant Week menu.

APPETIZER OPTIONS

Shaved Fennel Salad

Citrus-lime vinaigrette, caramelized apples,
Jasper Hill Farm's Hayley House blue cheese, roasted pecans

Smoky Cider-Buttered Brussels Bites

Brussels sprouts, Citrus Day golden barbecue sauce

ENTREE OPTIONS

Chicken Leg Confit

With 1/2 baked white beans, lemon-ginger kale, green salad, chicken glaze

Portobello Mushroom Cape

Stuffed with quinoa and grilled mushrooms duxelles,
served over creamy garlic-cream-chive polenta
with cider-vinag-glassed tomatoes



VERMONT FARMERS
MARKET
BURLINGTON

RESTAURANT
APRIL 21-30

BURLINGTON



FIND FOOTLE
EVENTS
permanent
restaurant
week.com

29



APRIL 21-30

BURLINGTON

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your tweets and
Instagram pics with
#VermontWeek



Like us on
Facebook and
mention us in
your post!



30

City Market/Onion River Co-op

82 S. Wisconsin Ave., Burlington, 802-4700

BREAKFAST SPECIAL

Vermont Maple-Bacon-Cheddar Baked Pudding - \$7.99/lb
Hearty hot-hue baked pudding made with Vermont ingredients.
There is no better way to start your day!

LUNCH AND DINNER SPECIALS

Italian Panachetta Sandwich - \$7.99

Made-to-order on 100% Bakery olive ciabatta
with Vermont pork loin and spicy, Tostitos Salsa, and
Market's Premium Capicola cured

5 Farm Fresh Dinner - \$8.99

All kinds Turkeys corn tortillas, Marry Roast Potatoes chicken,
Vermont pork, Blueberry Farm chicken,
and poblanos peppers from Vermont local farmers



The Daily Planet

30 Center St., Burlington, 802-6887

\$10 GLOBAL INSPIRATIONS MENU

UNDER ONE UTENSIL

Thai Soup

Sweet chili coconut broth,
shrimp and/or beef dumplings,
season roasted mushrooms,
buffalo sauce and Sriracha sauce oil.
Thai basil, mango leaves sprouts

Indian Curry

Blue-boned lentils, medium corn,
stone fruit chutney, basmati rice,
mashed lentils, mint yogurt,
cilantro sauce

Greek Salad

Lebanese rocket, spinach "pocket",
roasted beets, tomatoes,
kalamata olive tapenade,
whipped feta balsamic honey

CHINA TWO OPTIONS

Japanese Ramen

Tofu katsu, alkaline noodles,
miso-garlic-sage broth,
sesame wakame, soft-boiled egg,
crispy onion, bean sprouts,
cilantro, chili sauce

Caribbean Mofongo

Chorizo short ribs, fried crushed
plantain, crispy pork belly,
mashed avocado, mango-salsa,
black-bean salad

Italian Pasta al Pesto

Pan-roasted mushrooms, kale,
crisp prosciutto, fire-grilled
arabesco beans, sautéed eggplant,
roasted tomato, basil, garlic,
mushrooms

VEGETARIAN THREE OPTIONS

German Chocolate/Black Forest Cake

Dark chocolate cake,
toasted coconut cream,
mashed pears,
Riesch-walnut forest cherries

French Crêpes

Sweet orange lemon sauce,
triple berry flambé, braised choux,
Anglaise, Chambray sauce

Spanish Chorizo

Pork dough, sofrito bean chut,
Pangloss chocolate sauce,
chocolate rag, roasted bread



Dedalus Wine Shop, Market & Wine Bar

365 Pine St., Burlington, 605-2958

PRIME COGNAC OPTIONS

Pilée de Champagne

Market, cream cheese, brioche

Sardines

Amplis, olives, almond

Bitter Green Salad

Bread crumbs and pecorino

SECOND COGNAC OPTIONS

Roast Chicken

Lentils vinaigrette

Poached Salmon

Cabbage and lentils

Vegetable Tort

Onion and Bitter Sauce

THIRD COGNAC OPTIONS

Coffee Custard

Almond shortbread

Cheese Plate

400



WINE, MARKET, & WINE BAR

East West Café

210 Wisconsin Ave., Burlington, 802-6845

\$20 MENU FOR TWO

Includes dumplings and two orders of pad Thai.

FIRST COURSE

Fried Dumpling

Chicken or veggie ball, sweet ginger sauce

SECOND COURSE

Pad Thai

Chicken or chicken, beef, pork,
tofu or shrimp (Additional \$2 for shrimp)

East West Café



El Cortijo Taqueria y Cantina

180 Hook St., Burlington, 857-1908

APPETIZER OPTIONS

Mexican Pique

Grilled flour tortilla, marinated black beans, queso fresco, shredded cabbage, salsa taquera, cilantro

Empanadas

Roasted corn, corn, potato, cheddar, cheddar

Chiles Reuena

Roasted poblano pepper stuffed with queso fresco, salsa, cheddar

ENTREE OPTIONS

Wet Burrito

Choice of burrito, shredded cheese, cheddar

Peasado Burrito

Crispy pork skin, cabbage slaw, pickled jalapeños, rice, black beans, avocado crema, onion and cilantro

Don Tacos

Choice of two tacos with two sides

DRINKS OPTIONS

Plan

Chico Rita's
With chocolate sauce

\$30



The Farmhouse Tap & Grill

180 Hook St., Burlington, 858-0888

APPETIZER OPTIONS

Panino Fritto

Sweet onion, mozzarella, spring mix salad

Mushroom Tartine

Poached Jericho Seethen Farm egg, Cabot Creamery cheddar, cheddar, Red Hen Baking bread

ENTREE OPTIONS

Vegetarian Lamb Burger

Cabot Creamery cheddar, apple barbecue sauce, choice of side

Shrimp and Grits

Smoked sausage, tomato, green onion

Nitty Gritty Grain Polenta Cake

Don't Lapseberry, roasted mushrooms, white sauce, braised kale

DESSERT

Blackberry Waffle Sundae

Chocolate and vanilla ice cream, salted caramel, spiced apples, pecans, crispy waffle

\$40



Esperanza Restaurant

180 Hook St., Burlington, 857-3377

Shared Menu

\$20 LUNCH AND DINNER

APPETIZER OPTIONS

Salvadorian Pasaena

Choice of cheese, beans and cheddar, pork, beans and cheese (dinner per order)

Lasagna

Flapjack-agricola stuffed with choice of ground beef, pork, chicken or vegetable (dinner per order)

Nachos

Choice of ground beef, beef, pork or chicken

House Salad

Mixed greens, bell peppers, cucumbers, carrots, cheese and choice of dressing

ENTREE OPTIONS

Pollo en Mole

Grilled chicken breast smothered in traditional Mexican mole with roasted sweet corn, served with rice and beans

Adobo Pasaena

Top sirloin, potatoes and onions sautéed in tangy soy sauce with ginger and garlic, served with white rice and salad

Carne a la Milanese

Minced meat with Agave salsa, grilled to temperature and served with Salvadorian rice and beans with cheddar topping

Spinach Freshfries

Two corn tortillas stuffed with spinach, cheese and meat, served with salsa, served with green tomatoes, sauce and melted cheese, served with rice, beans and sour cream

Summer Squash and Zucchini Pajitas

Grilled squash, bell peppers, onions, squash and zucchini presented on a rotating iron skillet, served with rice, beans, lettuce, guacamole, sour cream, cheese and pico de gallo, choice of corn or flour tortillas

DESSERT OPTIONS

Fruit, Fries or Cream or Cheesecake



Foam Brewers

112 Lake St., Burlington, 389-0511

\$20 ALL-DAY MENU

Three four-ounce pours of Foam beer paired with three Vermont cheeses, served with accompaniments and Red Barn Lemongrass-grain crackers

CRAFT BEER AND CHEESE PAIRING

Saison

Blue Ridge Farm's Double Cheese

Pilsner

Woodstock Farm Creamery's Jersey Girl

Double IPA

Smoked Family Farm's Green-Dewey-Bale



Foam Brewers

BURLINGTON, VERMONT

Vermont PERMITS
RESTAURANT
OPEN 2015

RESTAURANT
APRIL 21-30

BURLINGTON



FIND FOODIE
EVENTS
permont
restaurant
week.com

31

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Use your
tweets and
Facebook
pics with
#Vermontweek



Like us on
Facebook and
mention us in
your post!



Gaku Ramen

144 Church St., Burlington, 877-3338

FIRST COURSE OPTIONS

Takikori

Grilled chicken skewers
with ginger and onions

Shrimp and Vegetable Tempura

Pepper Kaniwasa
Dried chili tempura

SECOND COURSE OPTIONS

Miso Ramen

Pork chashu, and miso butter,
cabbage, bean sprouts, bamboo

Tonkotsu Ramen

Kaniwasa mushrooms,
pork chashu, scallion

Vegetable Shoyu Ramen

Nori, corn, bamboo, grilled cabbage

Fried Rice

Chicken or pork, chicken or tofu,
shrimp mushrooms,
cabbage, corn, egg, shoyu

THIRD COURSE

Fried Stuffed Bun

Beef or chicken or cream



Juniper

41 Cherry St., Burlington, 661-0080

\$15 BRUNCH SPECIAL

Includes choice of entrée,
plus juice or drip coffee

ENTREE OPTIONS

Mushroom Tartine

Roasted mushrooms, goat,
poached eggs, Spring Brook Farm
Turkish cheese

Chiliquino Verde

Gluten-free cornmeal cake,
homemade roasted tomatoes, goat
cheese, pork chashu (optional), jalapeños,
beans, salsa verde, corn and frites

Meatloaf Burek

Berried meat, pork chorizo
(optional), salsa verde, beanitos
beans, queso fresco

Winter Salad

Flax & Roast eggplant lettuce,
ranch, dry baked cherry
vinegar, chickpeas, chickpea
dressing

Red Flannel Hash

Eggs and Gruy

Eggs Benedict
Baked pork loin,
roasted seasonal vegetable, English
muffin, house free

Duck Eggs and Stewed Greens

\$40 DINNER

Pork Farm Anniversary Flight
available, add \$15

APPETIZER OPTIONS

Fried Lake Champlain Perch

Fries, mash, finger shallops,
house salad

Green Pea Soup

Smoked pork jaw, Pilsen
Crescenty buttermilk, pea tendrils

Finn & Roots Lettuce

WILD CHICKEN OF THE WOODS

Chèvre Gnocchi

Wild mushrooms, goat, Swiss chard,
truffle honey

Italian Sausage

Chick, fennel, tomato, roasted
garlic, grilled bread

Maple Wild Farm Chicken Skewers

Free-range, maple glaze & greens
and grains, cherry roasted almond
vinegar

DESSERT

Chef's Choice Local Cheese

Juniper

The Gryphon

131 Main St., Burlington, 492-0380

\$20 BRUNCH

Includes one breakfast
and a VVVV (Daisy Mary)
Available Sunday, 10 am to 3 pm

Tenderloin Benedict

English muffin, two poached
eggs, leaf toad skin mushrooms,
Hollandaise, served with house free
or mixed greens

California Eggs Benedict

English muffin, two poached eggs,
tomato, bacon, avocado, scallions,
mayo, Hollandaise, with house
free or mixed greens

\$30 DINNER

FIRST COURSE OPTIONS

Mushroom Soup

Roasted onion

Rabbit Rillettes

Roasted bread

SECOND COURSE OPTIONS

Potato Fries with Bacon-Wrapped Shrimp

Turkey sauce,
garlic roasted potatoes

Baked Cod

Over potato roasted potatoes
with green pea sauce and pea shoots

Pettinaccio

Artichoke heart pasta

DESSERT OPTIONS

Chocolate Mousse

Household Ice Cream



Leunig's Bistro & Café

113 Church Street, Burlington, 863-2728

\$20 LUNCH SPECIAL

APPETIZER OPTIONS

Leunig's House Salad

Foie Gras Terrine

Served with crustal, baby greens,
pickled vegetables,
pumpkin-seed croutons

Foie Gras "Mille-Feuille"

Puff pastry, goat butter and
white chocolate, red grape compote,
served free peas, served with
roasted baby squash

ENTREE OPTIONS

Petit Bistro Burger

Grilled Beef, Swiss Cheese, Angus
beef, Gratin Village black truffle
cheesecake and served free peas, served
on a petit roll with baby greens,
almond tomatoes, olive oil dressing
and truffle free

Beef Wellington

Beef tenderloin with wild mushrooms,
dumplings, Vermont goat cheese and
port sherry wrapped in puff pastry,
served with garlic roasted potatoes,
sage sauce and port wine dressing

Duck Cassoulet Pasta

Cream slow-cooked duck confit
leg, applewood-smoked free peas
braised, white and green asparagus,
white beans, baby carrots,
baby squash, homemade black pepper
sauce, free peas, served with
roasted baby squash

Spring Veggie Option

ENTREE OPTIONS

Foie Gras and Braised Cherry Choufite

Maple Creme Brûlée

\$40 DINNER

APPETIZER OPTIONS

Leunig's House Salad

Foie Gras Terrine

Foie Gras "Mille-Feuille"

ENTREE OPTIONS

Beef Wellington

Duck Cassoulet Pasta

Spring Veggie Option

DESSERT OPTIONS

Foie Gras and Braised Cherry Choufite

Maple Creme Brûlée

LEUNIG'S
BISTRO & CAFÉ



Myer's Bagel Place

277 Pine St., Burlington, 803-5013

17 BREAKFAST SPECIAL

Includes a breakfast sandwich and small coffee (can upgrade to fresh OJ for \$1). Vegetarian options available.

Breakfast Sandwich

Choice of bagel with any or all of the following:
bacon, Canadian bacon, Colby Gouda, cheddar, Monterey Jack, Swiss, ham, turkey, chicken, or sausage. Toppings include cheddar, Swiss, or Colby Gouda. Fresh fruit, nuts, or seeds available.

18 LUNCH SPECIAL

Includes a bagel sandwich, a cup of soup and a drink. Fresh chocolate chip cookies. Vegetarian options available.

Bagel Sandwich

Choice of bagel with any or all of the following:
bacon, Canadian bacon, Colby Gouda, cheddar, Monterey Jack, Swiss, ham, turkey, chicken, or sausage. Toppings include cheddar, Swiss, or Colby Gouda. Fresh fruit, nuts, or seeds available.



Myer's Bagels
A Taste of Old World

New Moon Café

100 Cherry St., Burlington, 203-1303

Closed Saturdays

18.95 LUNCH SPECIAL

Hot and cold soup and a salad — or pair it with a sandwich, a drink and a dessert. Includes an eight-ounce glass of beverage.

SOUP

Housemade Gorgonzola

GRILLED CHICKEN OR STEAK

Grilled Boneless Chicken
Apricot mustard, sliced tomatoes, served on herb bread.

Portabella Mushroom and Grilled Veggie (Vegetarian)

With roasted red pepper, grilled eggplant, grilled zucchini, and onion and basil pesto, served on ciabatta.

Turkey and Cranberry Chutney

With cheddar and lettuce, served on housemade rye bread.

SALAD OPTIONS

Springtime Magic Salad (Vegetarian)

Arugula, field greens, strawberries, dried cherries, cranberry sauce, maple vinaigrette.

Cheese

Bacon, cheddar, Parmesan, cracked pepper. Cheese dressing.

Arugula Salad

Parmesan, kosher salt, cracked pepper, fresh lemon juice, olive oil.

BEVERAGE OPTIONS

Lavender Iced Latte

Fresh-Squeezed Lemonade

Cold-Pressed Coffee

new moon

Pascolo Ristorante

83 Church St., Burlington, 803-5013

APPETIZER OPTIONS

Wood-Fired Mushrooms Bruschetta

Olives, lemon, basil, extra virgin olive oil.

House-Cured Prosciutto

Caprioli, arugula, gorgonzola dolce.

ENTREE OPTIONS

Gorgonzola with Sweet Peas

Roasted mushrooms, white wine, mascarpone cream.

House-Cured Loin de Porc

Mustard greens, peas, fresh ricotta.

Wood-Fired Pouchetta

Thermopore, spring onions, chicken, peas.

DESSERT OPTIONS

Cannoli

Tiramisu

140



PASCOLO
RISTORANTE

Pizzeria Verità

104 St. Paul St., Burlington, 803-5044

ANTIPASTI OPTIONS

Mediterranean Olives

Soppresotto

Coppa

Marinated Artichokes

Pici di Latte

UNGIATE OPTIONS

Miso

Local greens, red wine vinaigrette.

Calamari

Roasted, lemon, olive oil, extra virgin olive oil.

PIZZA OPTIONS

Margherita

Tomatoes, for di latte, fresh basil, oregano, extra virgin olive oil.

Cappicola

Cappicola, artichokes, balsamic vinegar, for di latte, extra virgin olive oil.

Miso

Creamy miso, for di latte, olive oil, extra virgin olive oil.

Dinner

Spicy soppresotto, provolone, mozzarella, for di latte, extra virgin olive oil.

DESSERTS

Panna Cotta

Flavor changes daily.

140



Verità Pizzeria
Burlington, VT
OPEN MON

RESTAURANT
APRIL 21-30

BURLINGTON



FIND FOODIE
EVENTS
permanent
restaurant
week.com

33



The Scuffer Tap & table

148 Church St., Burlington, 855-8400

APPETIZER OFFINGS

PR1 Mussels

Cooked in Citizen Cider's Unfiltered Pear with lemon and onions

Prosciutto-Wrapped Asparagus

With chimichurri

Mushroom Bruschetta

MAIN COURSE OFFINGS

Bone-In Short Rib

Braised in red wine sauce with roasted asparagus and lentils, served with garlic mashed potatoes

Calamari and Scallops

Tomatoes in white wine-garlic butter sauce over linguine

Marinated Tempoh

Grilled and served with chimichurri, rice and beans

DESSERT OFFINGS

Blueberry Shortcake

Lemon Mousse

Chocolate Trifle

\$30



Sotto Enoteca

130 St. Paul St., Burlington, 844-5253

Closed Sunday and Monday

APPETIZER OFFINGS

Olive

Cacio e pepe with olives

Carrot

Wood-grilled & Roma artichoke

Insalata

Mixed organic greens, shaved fennel, radish, balsamic vinaigrette

PR1 & SECOND OFFINGS

Anatra

Crispy duck confit leg, poached small brownie, fig, asparagus pickles

Bruschetta con Prosciutto

Original Pughon family recipe. Fried cherry tomato sauce, pepperononi, arugula, mozzarella

Brusetta

Barbers-braised boneless short rib of beef, white wine

SOLAR

Panna Cotta

"Cuckoo cream," strawberry ricotta sauce

\$30



Sherpa Kitchen

118 College St., Burlington, 855-0350

Full descriptions available online.

\$8.99 LUNCH

BEVERAGE OFFINGS

Homemade Lemonade,
Himalayan Spiced Iced Tea,
Mango Lassi, Nepali Chai

FIRST COURSE OFFINGS

Dal, Aloo Chup,
Pakora, Samosa

SECOND COURSE OFFINGS

All courses served with rice and
papadum (crispy chickpea wafers).

Momo, Chicken Saag,
Chicken Tikka Masala,
Lamb Bindi, Saag Paneer,
Chana Masala

\$20 DINNER

FIRST COURSE OFFINGS

Beet Salad

Saag Dal (Spinach Soup)
Fresh organic greens, roasted
wild garlic and ginger oil blended
with potatoes

SECOND COURSE OFFINGS

Open Lamb Momo

Fresh minced lamb mixed with
Himalayan spices, garlic and ginger,
wrapped in homemade flour dough,
with a side of tomato sauce

Lamb Scurra With

Vegetable Fried Rice

Lamb-chicken marinated overnight
in garlic, ginger paste and spices,
stewed with bell peppers, white rice
and fried rice

Nepali Thali Platter

Traditional Nepali thali rice dish,
choice of chicken, vegetable or lamb
sauce, served with papadum

DESSERT

Gulab Jaman

Traditional Nepali dessert —
homemade sweet rice ball dipped
into sugar syrup, served over yogurt



The Spot

230 Shelburne Rd., Burlington, 844-3778

Dinner served Tuesday-Saturday

APPETIZER OFFINGS

Cod-and-Scallops Poppers

Crispy croquettes served
with sweet chili sauce

Park Potstickers

Sweet chili sauce, sesame seeds
and scallions

Chicken Wings

Choice of dipping sauce

Small Livin' the Dream Salad

Red and gold beets, greens, goat
cheese, citrus vinaigrette

Small Caesar

Sesame dressing

ON CARD OFFINGS

Panini

Two fish tacos, mango salsa and
chipotle sauce, served with tortilla
chips and salsa

Indo Beef Doner

Seared shrimp and roasted eggplant
in spicy sauce, served over
white rice

Crispy Tofu

Stir-fried vegetable medley and winter
greens with crispy tofu

Small Hamilton

Lamb skewers, beef, peppers and
onions on an August Farm burger

Culinary

Braised curry pork and bean,
Szechuan chicken, eggplant, and
homemade pickles on an
August Farm burger

Muscrick

Local ground beef burger on an
August Farm bun with
homemade pickles and
pickled onions

DESSERT OFFINGS

Pineapple Carrot Cake

Flourless Chocolate Cake

Cocoanut Pudding

Pineapple Carrot Cake

Vanilla Ice Cream

Whipped cream, chocolate sauce

\$30



Sweetwaters

133 Church St., Burlington, 854-8868

\$12.95 LUNCH

QUICK

Blackened Salmon Taco

Blackened Atlantic salmon, cheddar, sage, red-eye sauce, whole-roasted corn, black bean criss-olad

Beyden Burger

Beyden Farm Angus beef patty, beef-battered jalapeño, chipotle bison sauce, Cabot Creamery sharp cheddar, Kaiser roll, spicy French fries

\$30 DINNER

APPETIZER OF THE DAY

Crab Soufflé

Wentworth stuffed with cream cheese and Maine crab, Thai cucumber salad, sweet chili sauce

Bacon-Wrapped Meatballs

Bacon-wrapped Parmesan meatballs, sautéed leeks, mushrooms, caramelized maple-brook Farms mushrooms

Grilled Asparagus Salad

Asparagus, grilled asparagus, radish, Vermont Creamery goat cheese, pear-salmon vinaigrette

DRINKS OF THE DAY

Peppercorn Bar Steak

Char-grilled peppercorn steak, herb-Parmesan roasted fingerling potatoes, steamed asparagus, sweet tomato relish

Wild Mushroom Tortellini

Cheese tortellini with mushrooms, spinach, smoked tomato-cream sauce, wild-mushroom fingerling

Artichoke-Stuffed Salmon

Baked Atlantic salmon fillet stuffed with creamed artichokes and spinach, Parmesan-cornmeal risotto, asparagus, leeks, bearnaise

COCKTAIL OF THE DAY

Cocunut Caramel Cake

Spiced coconut-caramel cake, Cream Mountain Farms cream cheese frosting

Maple Caramel Brûlée

Warm milk custard, Cream Mountain Farms maple syrup, caramelized organic sugar



Thai Dishes

151 Church St., Burlington, 459-3215

Clam Monday

APPETIZER OF THE DAY

Seafood Tempura

Shrimp, squid, scallops and sweet potatoes

Steamed Vegetable Dimpling

Corn, pea, water chestnut, shiitake mushrooms

Thai Fish Cake

Cucumber sauce, ground pork

SALAD OF THE DAY

Beet Salad

Lettuces, tomatoes, cucumber, red onion, scallions, dill, olive-oil dressing

Avocado Salad

Lettuces, carrots, cucumber, tomatoes, avocado, ginger-mustard dressing

Banana Beans Salad

Ground chicken and shrimp, banana flowers, red onion, scallions, soybean dressing

MAIN COURSE OF THE DAY

Served with white rice

Pork Spaghetti in X.O. Sauce

Marinated pork, asparagus, carrots, broccoli

Pumpkin Curry

Red-curry paste, tofu, pumpkin, asparagus, onion, peas, basil and coconut oil

Fried Tofu

Deep-fried white fish, asparagus, carrots, bell peppers, onion, peas, sweet chili sauce

DESSERT

Coconut Ice Cream

\$30



Trattoria Delia

100 St. Paul St., Burlington, 854-3388

ANTIPASTI OF THE DAY

Turkey

Truffled duck liver, pine, strawberry-cheddar mustard, wood-grilled garlic crostini

Sformatino

Asparagus, flat, almond asparagus, truffle cream

Burrata

Roasted, prosciutto-wrapped Maplebrook Farms burrata, sautéed-citrus-beet pasta

SECOND OF THE DAY

Branzino

Banana-braised branzino, short rib, truffled root vegetable puree

Tagliatelle

Housemade ribbon of pasta, Forest of local mushrooms, cream, grass Parmesan

Salmon

Crispy-skinned organic salmon, sides, truffle, wood-grilled asparagus

SOUP OF THE DAY

Pumpkin Grits

"Cooked cream" pumpkin strawberry sauce

Gelato

Housemade with Vermont milk and eggs

Parmigiano

Vermont Creamery Cheddar, red onion, roasted leeks, fresh almonds

\$40



Vermont Pub & Brewery

244 College St., Burlington, 852-3388

\$12 LUNCH

Includes a cup of soup and any sandwich or specialty salad

SOUP OF THE DAY

Seafood Chowder, VFB Chili or Vermont Cheddar-Ale Soup

SANDWICH & SALAD OF THE DAY

Philly Cheesesteak

Pulled Pork Sandwich

Reuben

VFB Roll

Black beer burger, Monterey Jack cheese, spicy sauce and sour cream, lettuce, tomato, red onion

Cobb Salad

Spinach-and-Garlic Cheese Salad

Italy spinach, Vermont Creamery goat cheese, golden raisins, dried cranberries, cucumber, tomato, red onion

\$20 DINNER

Add a flight of four beers for \$5

FLYING COURSE OF THE DAY

VFB Buffalo Wings

Kosher's Nachos or Spicy Green Beans

STEAKING COURSE OF THE DAY

Taste in the Hole

Vermont maple to sage lamb, Cabot Creamery cheddar, onion, rolled into savory pastry with slaw and fries

Pulled Pork Pie

Southern-style barbecue, corn, sautéed potatoes

Portobello Bird's Nest

Seasoned sautéed potatoes, onion, Vermont cheddar, Parmesan

DESSERT OF THE DAY

Apple Grisp with Vanilla Ice Cream

Chocolate Brownie Sundae

Vermont Cheesecake



Vermont Pub & Brewery
OPEN 2015

OPEN 2015
RESTAURANT
APRIL 21-30

BURLINGTON



FIND FOODIE
EVENTS
vermont
restaurant
week.com

35

GOT A CRAVING
FOR MORE
SAVINGS?



CREDIT CARDS

Ditch that high rate credit card! When you transfer your balance to a Vermont Federal credit card, you can enjoy delicious savings.

Save on existing debt, or pay it down faster, with our Visa® Platinum and Visa® Platinum Rewards credit cards. They feature **2.00% APR*** for 6 months, and there's no balance transfer fee.

APPLY TODAY!

vermontfederal.org

2.00%^{APR*}

*ON BALANCE TRANSFERS
FOR 6 MONTHS*



This credit union is federally insured by the
National Credit Union Administration.

VERMONT FEDERAL
CREDIT UNION

vermontfederal.org / 888.252.0202

*APR=Annual Percentage Rate. Balance transfer promotional rate is valid on cardholder transfers made beginning November 1, 2016. Promotional rate on balance transfers will revert to card's existing APR after six month period. Points are not rewarded on balance transfers or cash advances. Must be a member of the Credit Union to obtain a credit card. Balances on existing Vermont Federal Credit Union credit cards do not qualify. All loans are subject to approval. See a Member Service Representative for details.